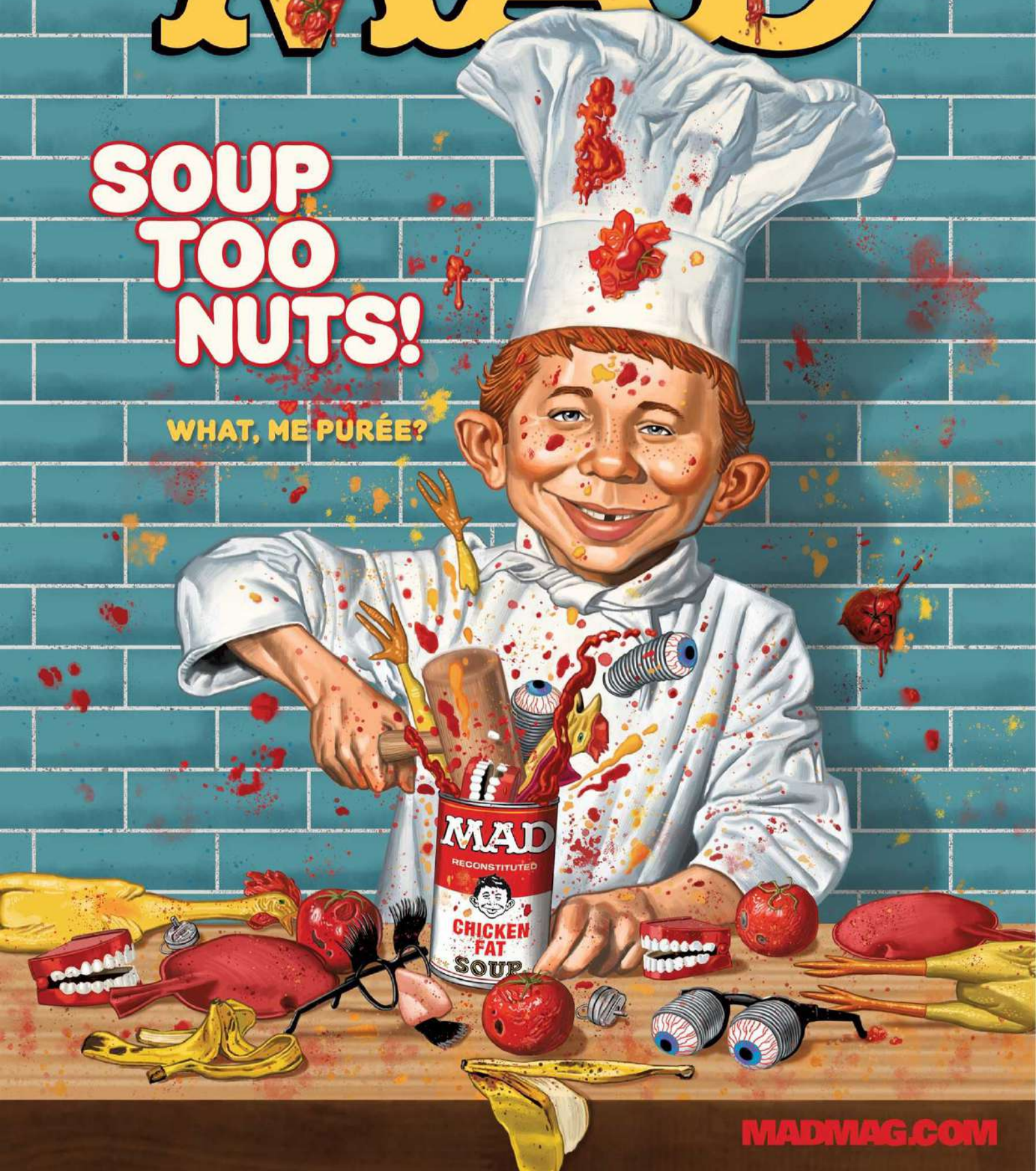


MAD

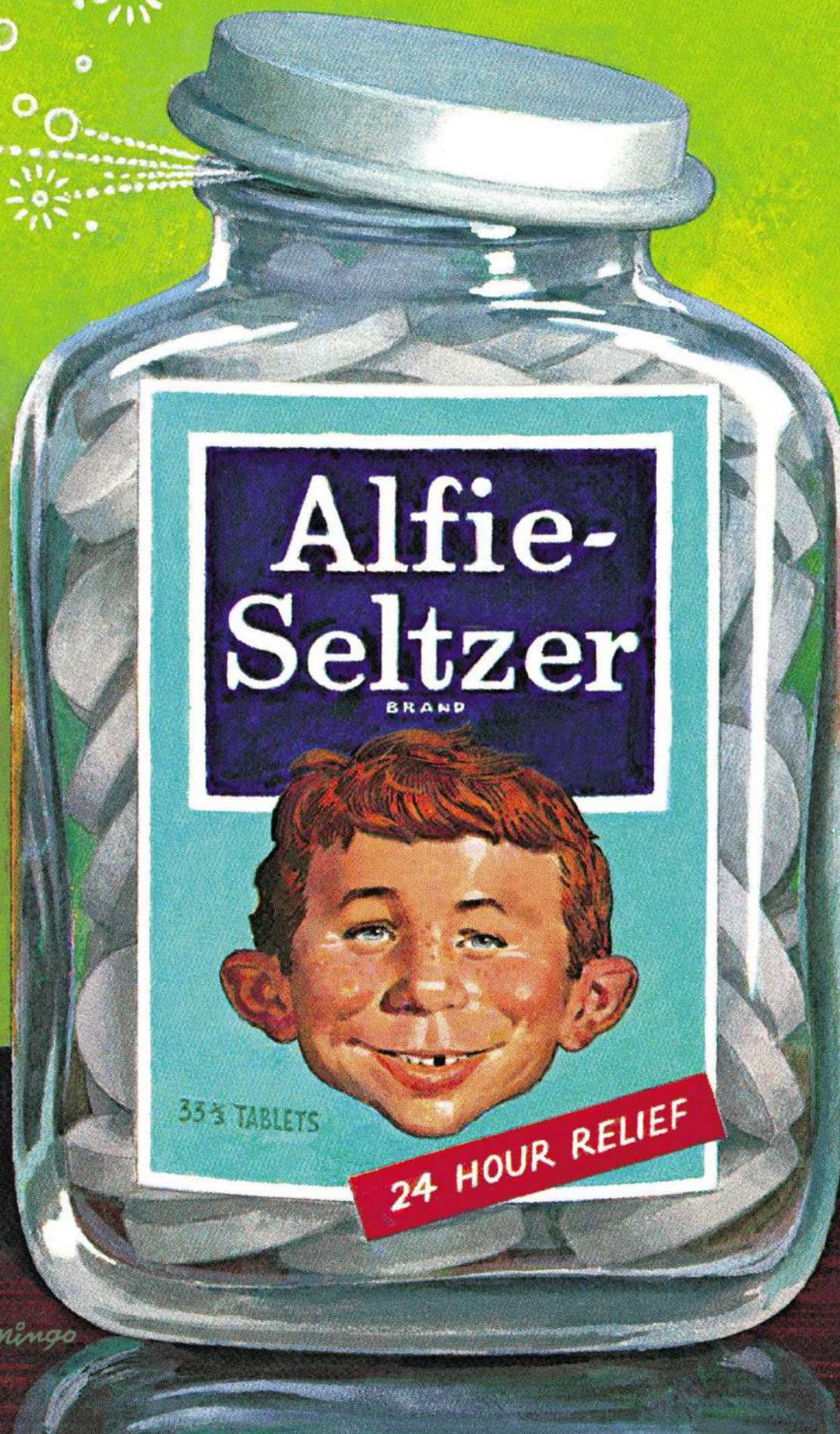
NO. 29
FEB
2023

SOUP TOO NUTS!

WHAT, ME PURÉE?



MADMAG.COM



Norman Mingo

MAD

NO. 29

FEBRUARY 2023



WILLIAM M. GAINES FOUNDER

SUZY HUTCHINSON ART DIRECTOR

BERN MENDOZA ASSOCIATE ART DIRECTOR

- 02** The MAD Fast Food Employees Hate Book, MAD #312, Jul 1992
- 04** A MAD Look at Food Trucks, MAD #549, Feb 2018
- 08** MAD's Frozen Foods That Fake-Out Fresh, MAD #134, Apr 1970
- 11** Spy Vs. Spy, MAD #153, Sep 1972
- 13** The 50 Worst Things About Food, MAD #529, Oct 2014
- 18** 12 Other Uses for Leftover Mashed Potatoes In the Bedroom
- 20** Glass Container Manufacturer Associates (MAD Ad Parody), MAD #68, Jan 1962
- 21** Rip-off Cafe Accessories, Inc. Restaurant Supply Catalogue, MAD #180, Jan 1976
- 24** In a "Greasy Spoon" Diner, MAD #55, Jun 1960
- 25** Perfect Bacon Bed (MAD Ad Parody), MAD #529, Oct 2014
- 26** Songs of Food, MAD #110, Apr 1967
- 28** How Many Mistakes Can You Find In This Picture of a Fast Food Restaurant?, MAD #246, Apr 1984
- 30** Has Your Food Been Genetically Altered, MAD #405, May 2001
- 33** MAD'S Restaurant Survival Kit, MAD #300, Jan 1991
- 36** Dining Etiquette Quiz, MAD #29, Sep 1956
- 38** Yell's Kitchen (MAD TV Parody), MAD #470, Oct 2006
- 42** A MAD Look at Other Uses for Live Lobsters, MAD #233, Sep 1982
- 45** The FDA's Guide to the Best & Worst Choices In Fast Food, MAD #467, Jul 2006
- 46** Messy Chef Junior (MAD TV Parody), MAD #536, Dec 2015
- 48** Pizza Ple, MAD #40, Jul 1958
- 50** Instant Sinka Bath Salts (MAD Ad Parody), MAD #58, Oct 1960
- 52** A MAD Look at Burps Through History, MAD #183, Jun 1976
- 55** Chef Widget (MAD Ad Parody), MAD #434, Oct 2003
- 56** The Cretinous Cook's Concoction, MAD #316, Jan 1993



CONTRIBUTING ARTISTS & WRITERS The Usual Gang of Idiots

INSIDE BACK COVER A MAD Fold-In by Johnny Sampson

VARIOUS PLACES Drawn Out Dramas by Sergio Aragonés

COVER ARTIST Scott Anderson

COVER CONCEPT Inspired by back cover parody ad from MAD #84, Jan 1964

(With apologies to Chef/Art Director Leonard "The Beard" Brenner and Food Stylist/Photographer Lester Krauss)



COVER ARTWORK FOR THE 1975 REPRINT OF
THE INDIGESTIBLE MAD #24 PAPERBACK
ORIGINALLY PUBLISHED IN 1968
ARTIST NORMAN MINGO

The vintage MAD pieces reprinted in this issue were produced in a time that was less mindful and sensitive to matters of race, gender, sexual identity, religion, and food allergies. The text of these articles is presented mostly unaltered (and with crossed fingers) for historical reference.



SERVING COUNTER ATTACK DEPT.

The MAD Fast Food Employees Hate

DON'T YOU HATE...



...managers who lay down the most cockamamie rules?

DON'T YOU HATE...



...having to be polite to your worst enemy?

DON'T YOU HATE...



...seeing the company blow its profits on new stores instead of better wages and benefits for its employees?

DON'T YOU HATE...



...rude customers who misinterpret coupons and blame you?

Fast Food Fate Book

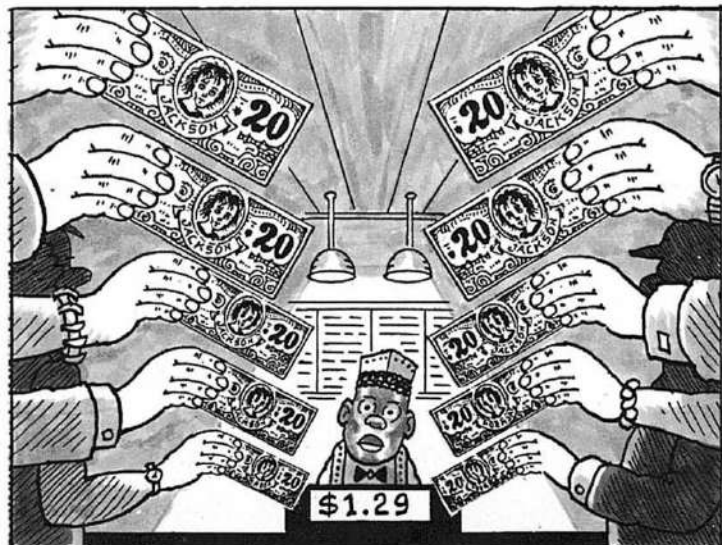
WRITER MIKE BIRTCHET ARTIST AL JAFFEE

DON'T YOU HATE...



...coming home smelling like your job?

DON'T YOU HATE...



...running low on change, then getting hit with ten \$20 bills in a row?

DON'T YOU HATE...



...“creative” slob?

DON'T YOU HATE...



...“Help Wanted” signs that make fast-food work look like a great career?



SERGE-IN GENERAL DEPT.

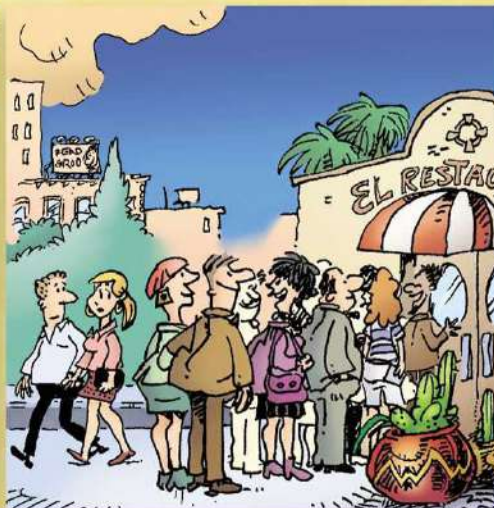
SERGIO ARAGONÉS
Present
A

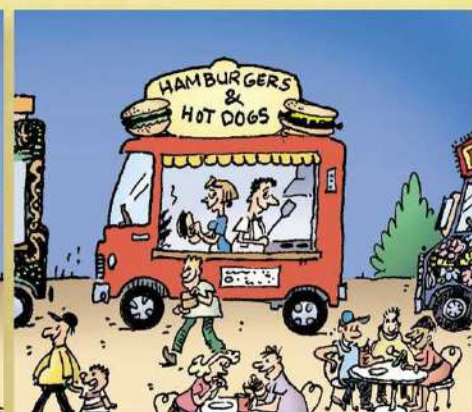
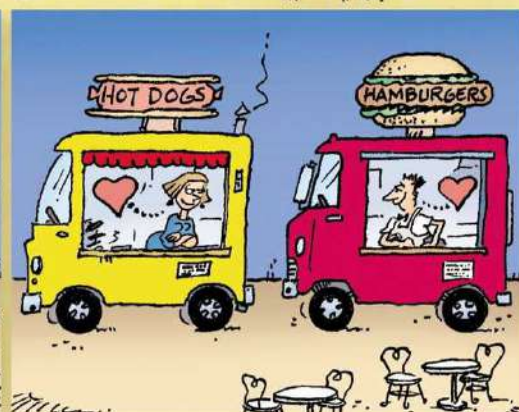
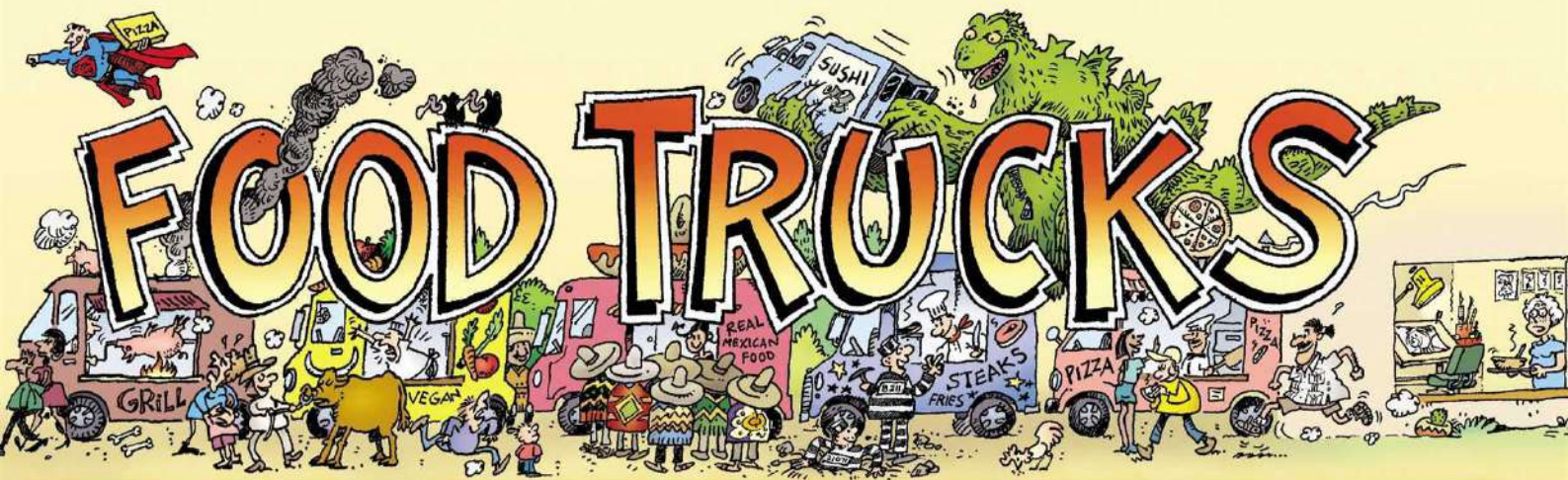
MAD

Look AT

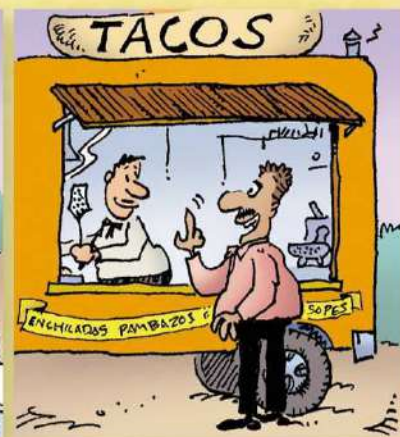


WRITER & ARTIST **SERGIO ARAGONÉS** COLORIST **TOM LUTH**

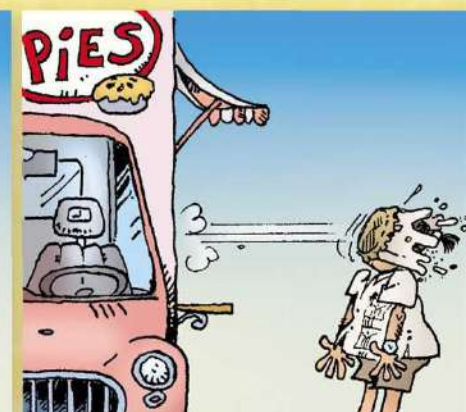








ORIGINALLY PUBLISHED IN MAD #549, FEB 2018





DISH-ENCHANTMENT DEPT.

When "frozen foods" were first introduced, the innovation was greeted with cries of joy. But all that has "frozen TV dinners" or other frozen dishes, it means their lazy and lack imagination. In short, when the family "boob tube," playing a few holes, or picketing the local school board. However, thanks to MAD's inventive still maintain the status of a person who does their own cooking! All they have to do is start using...

MAD'S FROZEN THAT FAKE-

MAD'S FROZEN BURNT VEGETABLES



CONTENTS: One pound of burned carrots-and-peas, plus one packet of carrot-scrappings and empty pea pods, plus one miniature spray can of "CHAR-SMELL".

INSTRUCTIONS: Thaw burned carrots-and-peas and heat in saucepan for 5 minutes. Sprinkle carrot scrapings and empty pea pods liberally around sink, spray "Char-Smell" around kitchen to simulate odor of burning, and serve family while sobbing, "—after all my hard work!"

s changed. Today, "frozen foods" are looked upon as a cook's "cop-out"! Today is someone serves their family y sees "frozen foods" on the table, it knows that dear old Mom or Dad has spent the afternoon watching the e genius, we can now offer them a solution. Now they can enjoy the convenience of "frozen foods" and



FROZEN FOODS -OUT FRESH

WRITER SY REIT PHOTOGRAPHY IRVING SCHILD

MAD'S FROZEN "LEFTOVERS" MEAL

CONTENTS: 4 dry chicken wings, 3 partially-gnawed drumsticks, 2 slices of soggy pot roast, 1 over-cooked lamb chop, assorted ham fragments, half of a baked potato, and 1 shriveled tomato.



DIRECTIONS: Heat contents of package in 350° oven for 15-20 minutes, remove and place on platter, and bring to table while making cheery comments like: "Waste not . . . want not!" or "It's a sin to throw out perfectly good food!" or "Think of all the people starving in India!"

NOTE: TOP OFF THIS DELICIOUS "LEFTOVERS MEAL" WITH A PACKAGE OF "LEFTOVERS DESSERT". CONTAINS: TWO SLICES OF CONGEALED PEACH PIE, 1 STALE "HOMEBAKED" BLUEBERRY MUFFIN, HALF A CUPCAKE, 3 BROKEN ASSORTED COOKIES, AND A CUP OF PARTIALLY-EATEN CHOCOLATE PUDDING.

ORIGINALLY PUBLISHED IN MAD #134, APR 1970



MAD'S FROZEN NON-RISING "HOMEBAKED" CAKE

CONTENTS: One three-layer chocolate cake, guaranteed to remain flat and soggy; and one plastic container of special "runny sauce".

INSTRUCTIONS: Thaw cake at room temperature. Pour special "runny sauce" over top, and while serving, apologize for failure of cake to rise. Also apologize for consistency of icing. Spend balance of meal brooding unhappily over "what went wrong?"—and at the same time, impressing family with all the hard work that goes into baking a cake to begin with. Wind up blaming Husband for everything, pointing out that he's too cheap to replace crummy old kitchen stove.



MAD'S FROZEN "NEVER AGAIN" CHICKEN SALAD

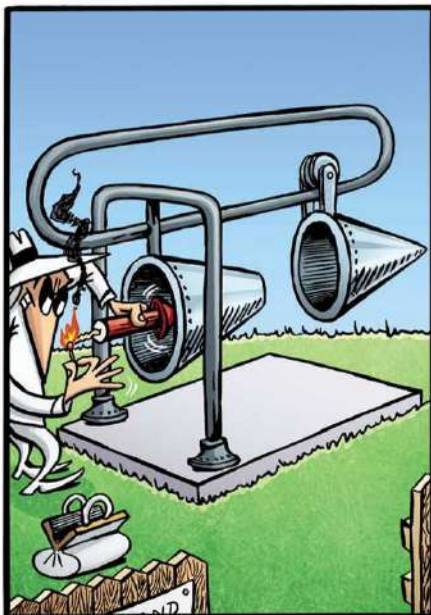
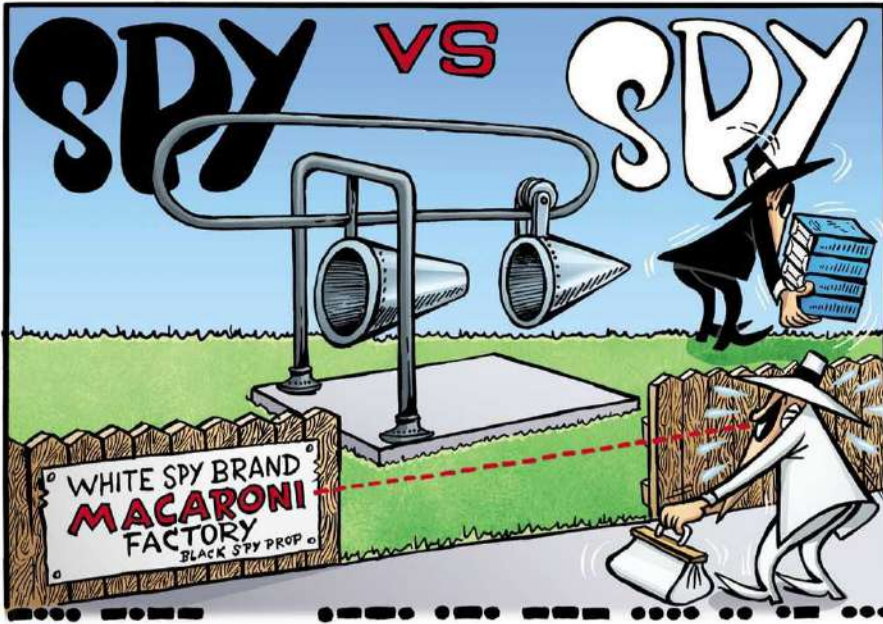
CONTENTS: Three pounds of quick-frozen chicken salad, PLUS one packet of "Kitchen Mess" containing assorted carrot greens, radish tips, celery stalk tops, etc. PLUS two pre-bloodied Band Aids.



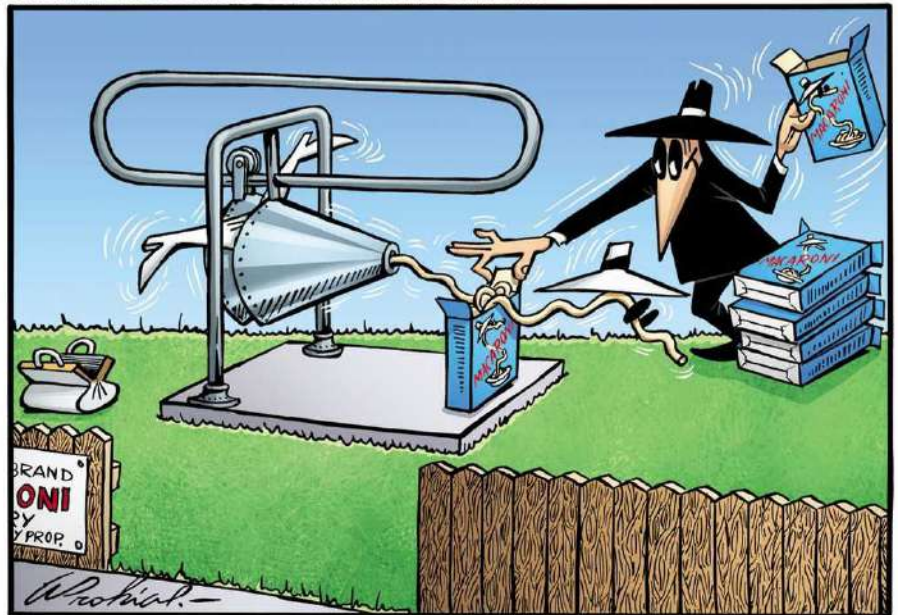
INSTRUCTIONS: Thaw chicken salad at room temperature and place in salad bowl. Scatter contents of "Kitchen Mess" packet all over counter tops to give the impression of lengthy preparation. Place pre-bloodied Band Aids on fingers to simulate chopping cuts, and

serve salad while complaining about "...all the work involved!" Repeat "Never again! Never again!" frequently. For added effect, at end of meal, look at empty salad bowl and say something like "Boy, you work all day to make it, and it goes in two minutes!"



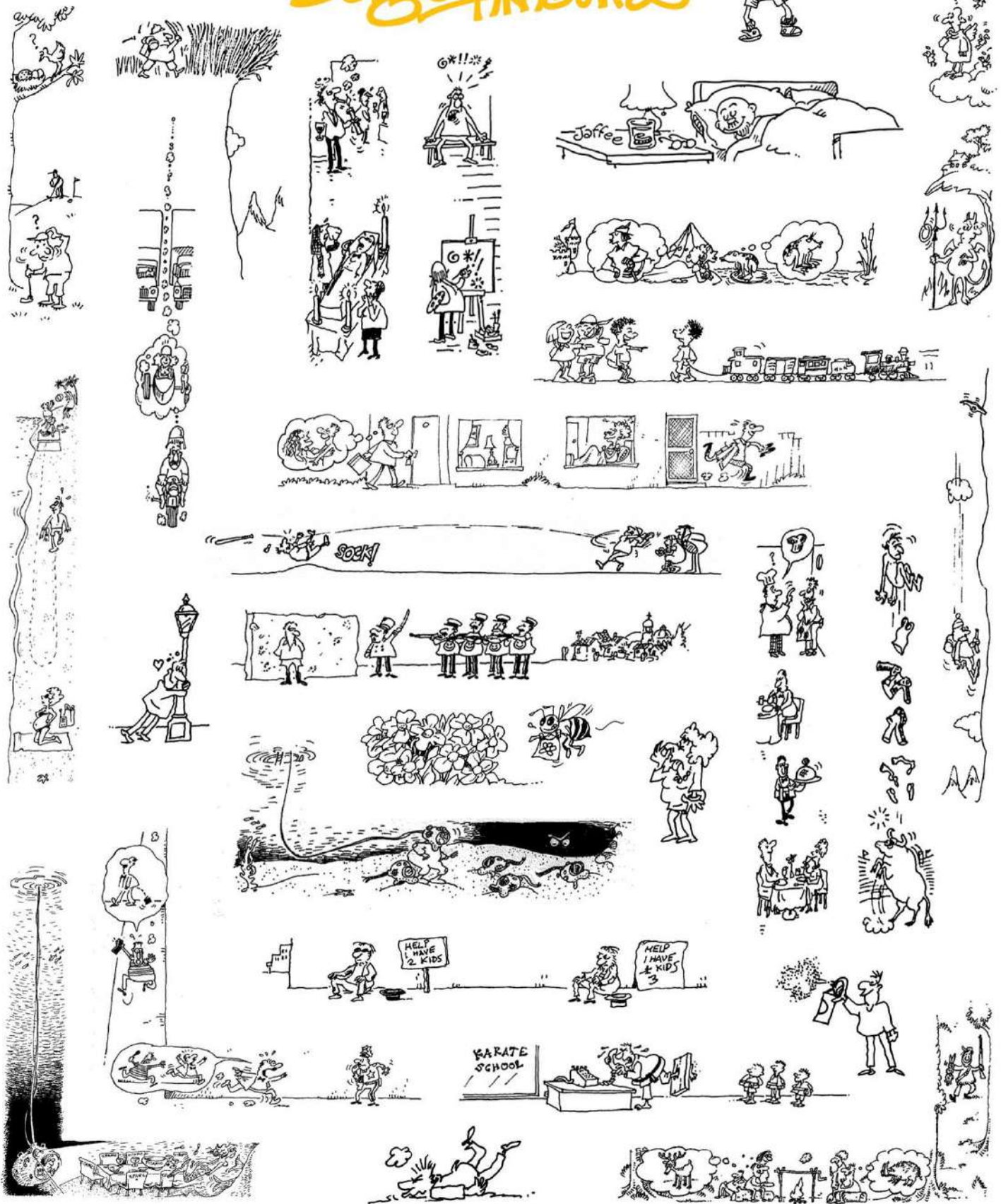


WRITER & ARTIST ANTONIO PROHIAS COLORIST CARRIE STRACHAN



BY
SERGIO ARAGONES

BY
SERGIO ARAGONES





WHERE EATS MEETS JEST DEPT.

THE 50 WORST THINGS ABOUT FOOD

WRITER **DESMOND DEVLIN**

ARTISTS **PETER KUPER, JOSH MECOUCH, JUSTIN PETERSON, RICH POWELL**

#3

Ribs! One-twelfth the meat of a pork chop, for just 30 times the mess!



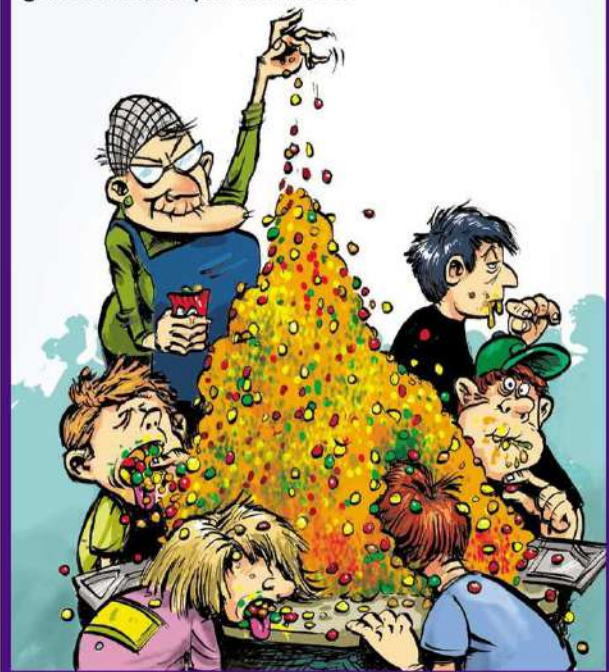
#1

Chicken fingers and chicken nuggets. Sorry — last time we checked, chickens have neither.



02

Between the peanut allergies, soy allergies, egg allergies, wheat allergies, protein-induced syndromes and lactose intolerances, the lone remaining thing schools can safely serve for lunch is a giant communal pile of Skittles.



4

THAT INSULTING GUST OF WIND THAT MUSSES YOUR HAIR WHENEVER YOU OPEN ANOTHER BAG OF POTATO CHIPS CONTAINING TWO-NINTHS CHIPS AND SEVEN-NINTHS PACKAGED OXYGEN.

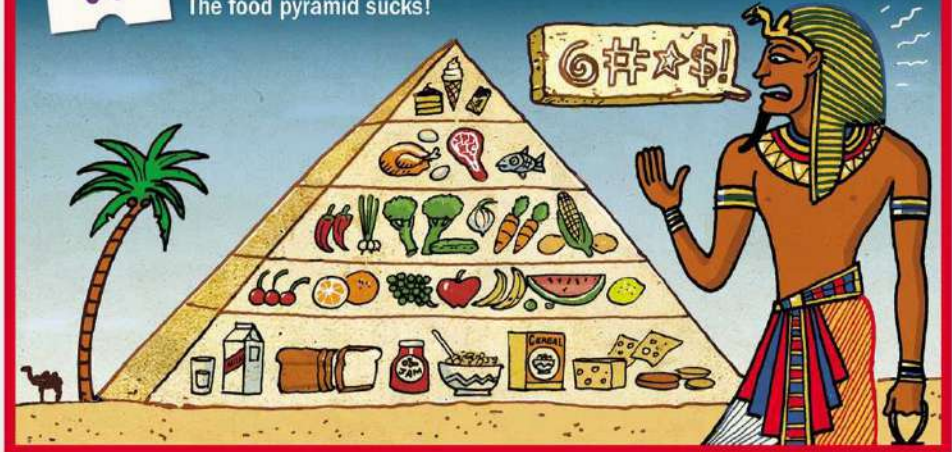
#5

The small, barely noticeable 145-degree temperature swings between consecutive bites of Hot Pockets.



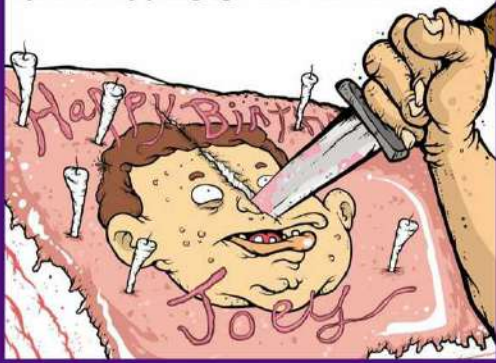
06

The food pyramid. No hieroglyphics? No mummies? No evil curses? The food pyramid sucks!



07

Ice cream "photo cakes." Because the best way to celebrate your child's birthday is by symbolically plunging a knife into their face.



8

WHAT'S THE POINT OF AIRPORT SECURITY, WHEN CINNABON KILLS FAR MORE VICTIMS THAN TERRORISTS EVER COULD?

#9

Blue Cheese. How the hell can you tell when it's gone bad?



10

BACON MANUFACTURERS WHO DELIBERATELY POSITION THE LITTLE PEEK-A-BOO WINDOW ON THE BACK OF THE PACKAGE TO SHOW THE ONLY PART OF THE MEAT THAT ISN'T A SOLID WALL OF WHITE FAT.

11

Easter eggs. Loads of fun to hunt, until you're dusting a bookcase in October and suddenly catch a whiff of that last missing egg.



#12

"Hey, everybody! Who wants to sit on wooden planks, be besieged by insects, watch our plates and napkins keep blowing away, and have 30 seconds to wolf down our food before it goes cold or gets dirt in it?"
Oops, we meant to say, "Hey, everybody, let's have a picnic!"



13

I CAN'T BELIEVE IT'S NOT BUTTER.
OH, WE CAN BELIEVE IT.

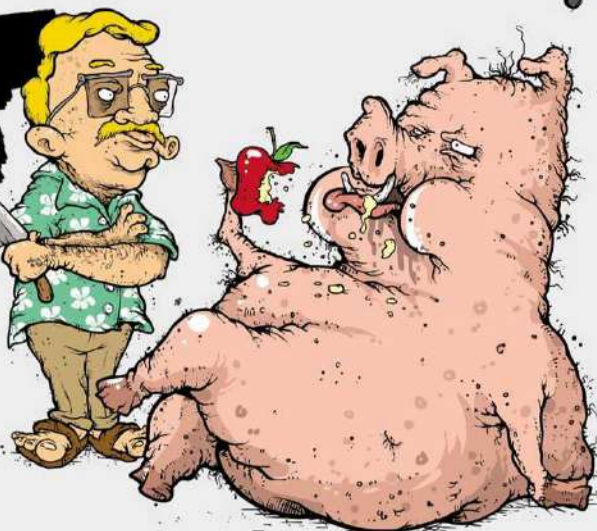
#14

Cheese carts. Sure, fancy restaurants wheel it right over to your table, but do they ever let you ride it?



#15

Hawaiian luaus. Why can't they ever wait to kill the pig until AFTER he finishes eating the apple?



16

Sorry, Jesus, General Douglas MacArthur, Michael Jordan and Nelson Mandela. Now, the public firmly believes that the greatest comeback of all time belongs to the Twinkie.



#17

If our show-off friends don't stop posting Facebook photos of every chichi plate of food they want us to be jealous about, we're going to start sending them OUR photos of the meal we ate ten hours ago.



18

\$11.99 LAS VEGAS BUFFETS. YOU'RE IN LESS DANGER HITTING ON 19.

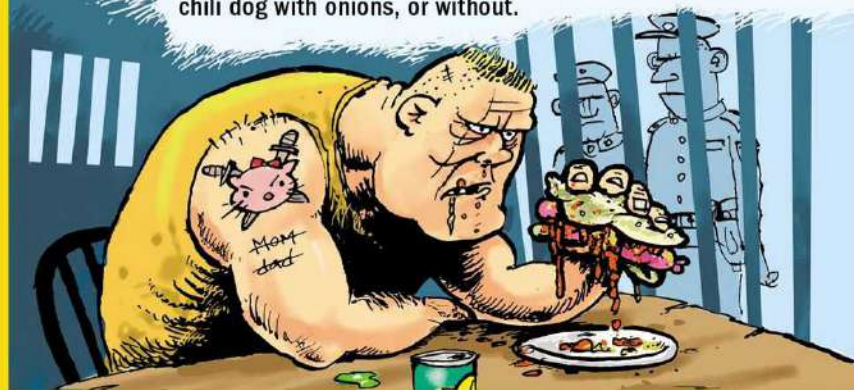
19

Restaurant lobster tanks. It's so sad. When you point at the lobster you want, it thinks it's being adopted.



20

Detailed newspaper reports of what death row prisoners ate for their last meal before being executed. Because the only way to truly understand WHY Mad Dog Moskowitz strangled all those people with a garden hose is to learn whether he ate his final chili dog with onions, or without.



#21

Oregano can legally contain up to 1,250 insect parts per 10 grams. Which is good, because 1,300 insect parts would be gross.



#23

Fortune cookies. Thanks, but we prefer to take inspirational advice from someone NOT making 30 cents a day stuffing little slips of paper inside wafers.



#22

Food crumbs. If you extracted all the grains and particles of food that are stuck inside your keyboard, you could assemble a working granola bar.



#24

Fast food aficionados. If you have a strong and clear-cut opinion about whether McDonald's, Arby's, Burger King, Five Guys, Wendy's, Hardee's, Jack in the Box or Carl's Jr. serve the best French fries in town, you'd better develop a second definite opinion about who's the best cardiovascular surgeon.



#25

Those insultingly fake, orgasmic reactions by the actors in TV ads for food. You won't feel that good if you get raptured while eating a double bacon cheeseburger between the thighs of Kate Upton.



#26

The Mrs. Butterworth syrup bottle. It creeps us out. It's like pouring out an old lady's guts.

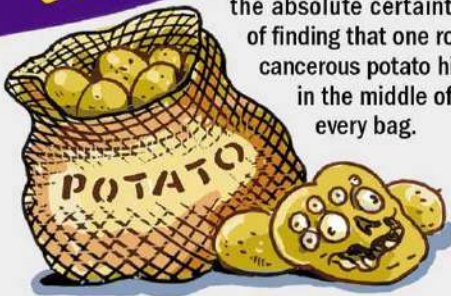


#27

JUICE MANUFACTURERS WHO EMPHASIZE "TROPICAL" ON THE LABEL, AS IF WE MIGHT MISTAKENLY THINK THESE ARE INNER CITY STREET MANGOS.

#28

Ten pound bags of potatoes. Along with death and taxes comes the absolute certainty of finding that one rotted, cancerous potato hidden in the middle of every bag.



29

Junk food manufacturers. Somewhere, there's an R&D department trying to create cheese-stuffed cheese bits with triple cheesy topping.



30

VEGETARIANS.
IT'S TOUGH BEING A NON-MEAT EATER. THEY HAVE TO EAT FOUR TIMES AS MANY FRUITS AND GRAINS JUST TO MAINTAIN THE DAILY ENERGY NEEDED TO CONDESCEND.

#31

Alphabet soup. How do they expect you to spell out Goethe or Nietzsche quotations accurately when they don't put a single umlaut in the can?



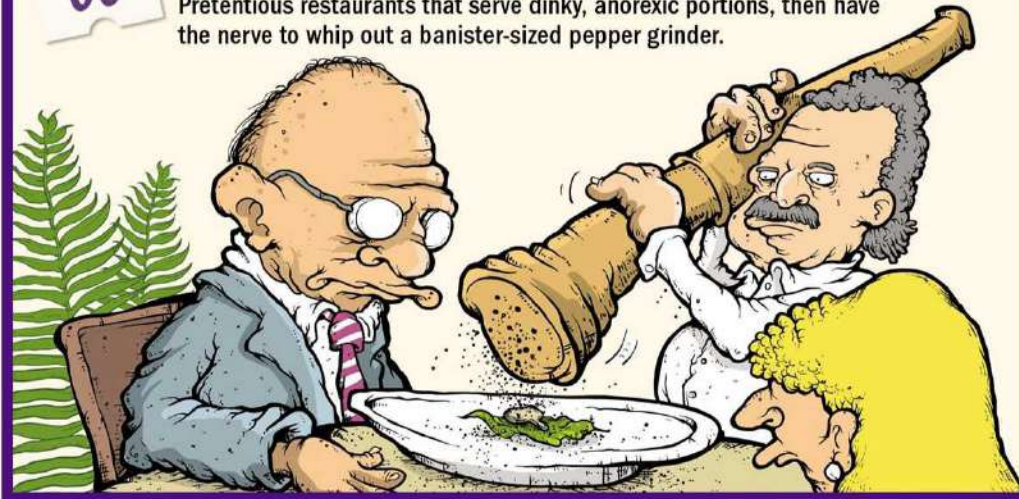
#32

Pineapples. Yes, they are juicy and delicious, but they're the most painful fruit to shoplift.



33

Pretentious restaurants that serve dinky, anorexic portions, then have the nerve to whip out a banister-sized pepper grinder.



34

ENJOYING A CRUNCHY PEANUT BUTTER SANDWICH. AT FIRST, BEFORE NOTICING THE "APR 04" EXPIRATION DATE ON WHAT WAS ORIGINALLY A JAR OF CREAMY PEANUT BUTTER.

#35

Nautical-themed restaurants. You've got to randomly hang a bunch of netting and anchors on the walls. Also lots of weather-beaten signs. Do NOT forget the blue fiberglass sailfish. And a wooden steering wheel is a must. Cooking halfway decent fish, that's optional.



#36

The Oscar Mayer corporation. Oh, how they love to show off their Weinermobile, but they never talk about their ill-fated Bologna Hovercraft that failed on its maiden run, killing six.



37

Six ounce yogurt packs. Here's where the yogurt goes. One ounce is always congealed and stuck to the peel-off lid. Another ounce squirts out onto your hands when you pull it open. Ounce #3 is irretrievably crammed inside the circular ridges and grooves at the bottom where nothing can dislodge it. And two ounces end up on the table when you lean a spoon inside and the container falls over.



38

RESTAURANT SPECIALS. IF ANYBODY CAN ORDER THE "SPECIAL," IT'S NOT SO SPECIAL, IS IT?

#39

Caramel apples, which are responsible for more loosened teeth than the Ultimate Fighting Championship.

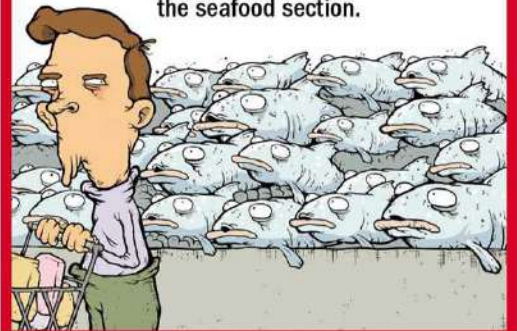


40

YOU CAN EITHER EXTEND THAT RITZY EUROPEAN VACATION ANOTHER TWO WEEKS, OR YOU CAN GO AHEAD AND EAT THAT TOBLERONE BAR FROM THE HOTEL MINI-FRIDGE.

41

The way fish eyes follow you around the seafood section.



42

When you're trying to create a brand image that says "clean, delicious food," what better name could there be than "Subway"?



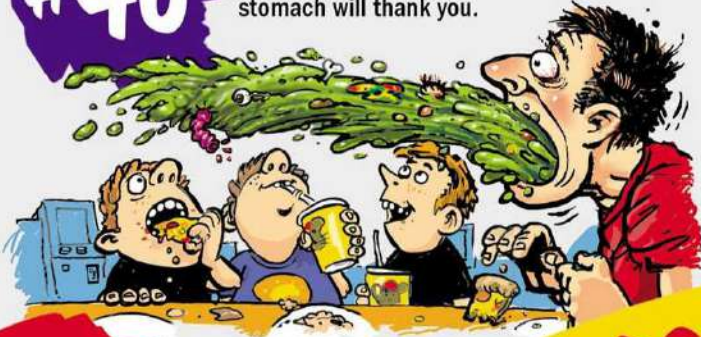
43

Hard Rock Café's "legendary burgers." You're paying \$1.35 for the meat, and \$20.90 for the privilege of chewing your food while staring at Elvis Costello's pants.



#46

Chuck E. Cheese. Here's some free advice for the next time you visit the Chuckster's: skip the "pizza," eat the tickets. Your stomach will thank you.



#47

Evaporated milk. Hey, if it's evaporated, then what are we paying for? Boom! Punchline! We miss you, Jay Leno!



#48

Advertising jingles. Years from now, after you've been abandoned to die in an old age home with no memories of your life, or your family, or even how to tie a shoelace or use a toilet, the last surviving speck of knowledge in your brain will be, "What would you do for a Klondike Bar?"



50

CROUTONS.
THE WORD IS FRENCH FOR
"STALE BREAD."



49

Would you eat a banana that was black and leaking liquid? Or a soft peach with brown spots? How about mushy, discolored strawberries? Of course you wouldn't! Anyhow, enjoy your fresh blended smoothie!





ORIGINALLY PUBLISHED IN MAD #66, JAN 1962

Shining glass bottles keep milk and cream wholesome and farm fresh. Glass is clean and pure and—OOPS!! —*slippery*, too! All right, so maybe there *are* some advantages to wax and metal containers after all!

GLASS CONTAINER MANUFACTURERS ASSOCIATION, 99 BRITTLE AVENUE, NEW YORK 16

WRITER AL JAFFEE ARTIST KELLY FREAS



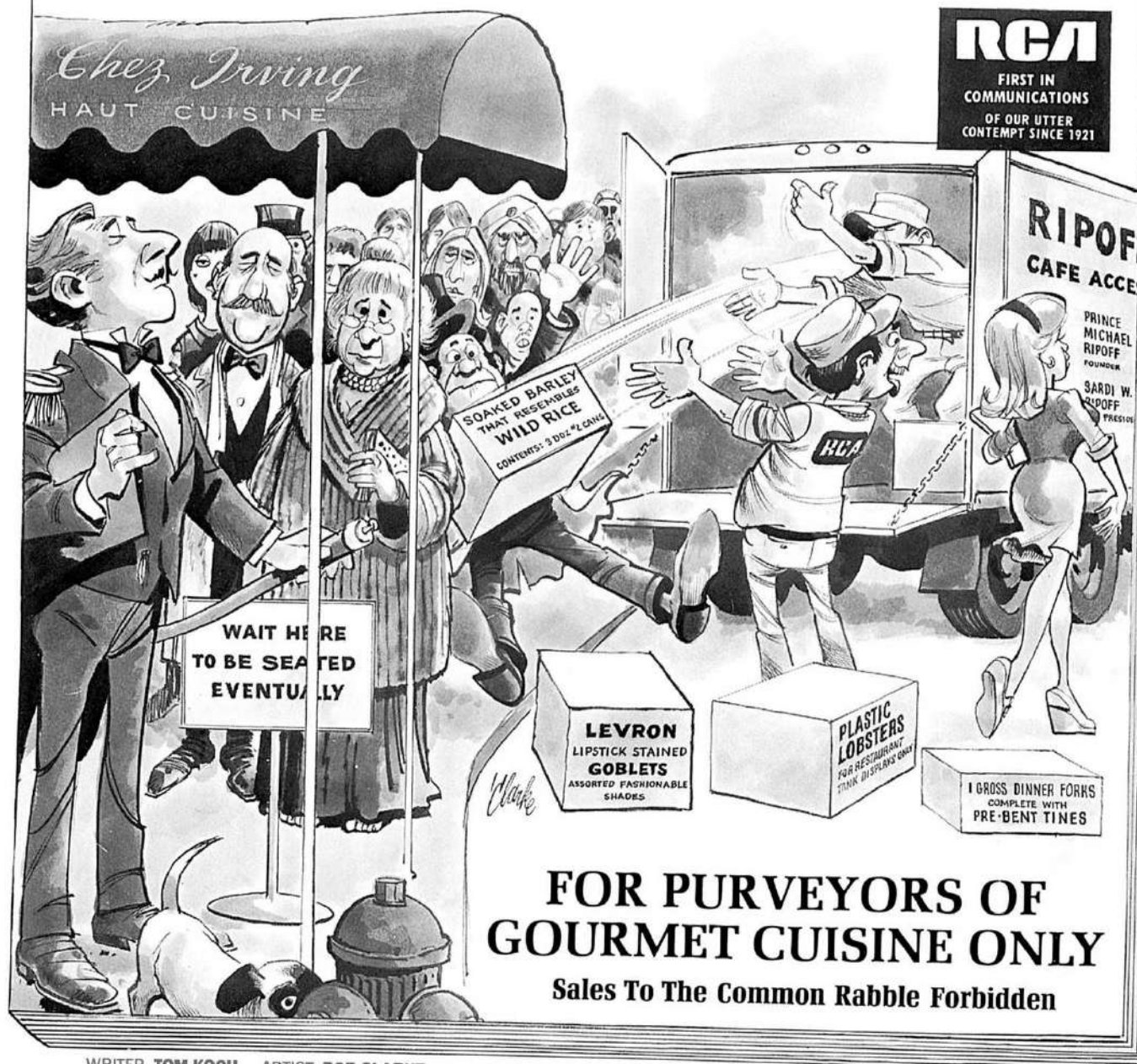
A MAD AD PARODY



Has it ever struck you as peculiar that the restaurants which seem to be the most fashionably "in" are the very same ones that offer the shabbiest service and lousiest food at the highest conceivable prices? Well, it always struck us as peculiar, until one recent day when the mailman delivered a damaging little catalogue to the MAD office by mistake. Now, we suddenly understand how the whole beastly system works. It's all based on the assumption by owners of exclusive dining spots that we are a nation of incorrigible snobs, hopeless masochists and complete idiots. If you don't believe it, you really ought to get a look at this catalogue. Of course, you probably wouldn't be able to get one because it's full of horrifying trade secrets that laymen are never supposed to find out. So, in order to satisfy your curiosity and put you on your guard, here is . . .

RIPOFF CAFE ACCESSORIES, INC.

RESTAURANT SUPPLY CATALOGUE



**FOR PURVEYORS OF
GOURMET CUISINE ONLY**

Sales To The Common Rabble Forbidden



FILL YOUR PARKING LOT with abandoned cars to give the place that jam-packed look, even when there are no customers inside. These vehicles are not tell-tale total wrecks, but merely stripped down pre-1960 models with engines removed for easier towing to your location. Guaranteed to impress the few patrons you do have by making them walk several blocks to begin waiting for a table.

4793—UNRECONDITIONED BUT PARKABLE USED CARS

\$695.00 doz.

(Specify type desired: Sick Studebakers, Dead DeSotos, Crippled Corvairs)



DROWN OUT NAUSEATING KITCHEN SMELLS with tempting canned aroma of better food than you serve. There's never a need to replace old cooking grease or incompetent fry cooks once you've spritzed your dining area with one of these mouth watering essences. Prompts patrons to order what they think they smell, and minimize gagging on what they actually get.

27388—"YUMMY DUMMY" BRAND FOOD SMELL (Large Cans).....\$11.50 doz.

(Specify aroma desired: Hickory Smoked Ribs, Broiled Lobster, Sweet & Sour Cantonese.)



MENUS IN OBSCURE FOREIGN LANGUAGES silence customer complaints forever! After all, who can squawk about your rotten food, high prices and mixed-up orders when patrons don't know whether they're getting what they asked for. Listed entrées are all sheep brains or hog liver exotically described in Albanian, Navajo and Nepalese.

44287—GARBLED GARBAGE DINNER MENUS.....\$15.25 doz.

TWO-WATT LIGHT BULBS save precious energy. Namely the precious energy you'd waste dusting furniture and vacuuming carpets if lights were bright enough for diners to see the filth. Dim illumination also provides more romantic atmosphere for patrons, and more hiding places for waiters.

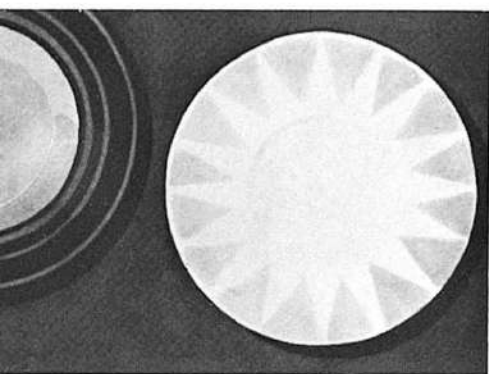
8149—DISMAL ELECTRIC "FAINT-GLO" LIGHT BULBS.....\$61.75 gross



PERSONALLY INSCRIBED CELEBRITY PHOTOS tell the world you cater to big shots. We supply pictures in one dozen lots to fill your walls with simulated adoration. Each photo is personally autographed by our experienced staff of forgery experts. Freedom from lawsuits guaranteed, as all depicted celebrities have been dead for at least five years.

4756—GENUINELY PHONY AUTOGRAPHED PICTURES.....\$9.75 doz.

4756-A—DE LUXE SET WITH FRAMES AND PICTURE HOOKS.....\$47.50 doz.

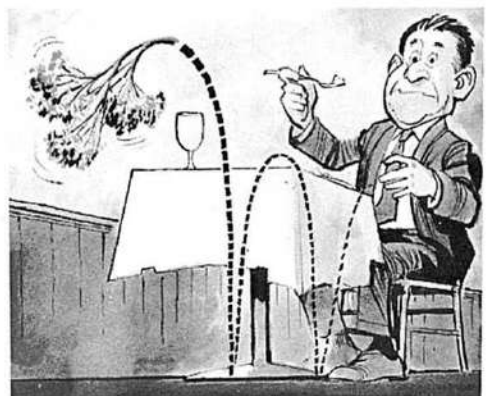


OPTICAL ILLUSION DINNER PLATES enable you to serve skimpier portions at even higher prices. Cleverly designed sunburst pattern makes smaller plates look at least as large as the old fashioned standard size, especially to customers who are half bombed. Yet new style holds 50% less food. You'll cut costs without risking howls of protest with these diminutive beauties.

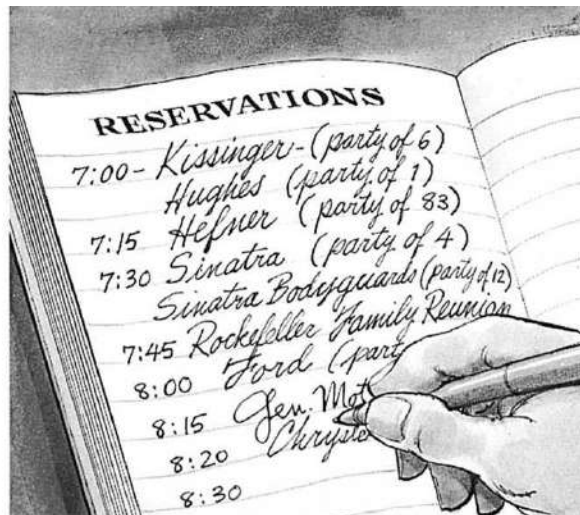
47651—BIG LITTLE DINNER PLATES \$17.50 doz.

STOP WASTING MONEY on parsley sprigs, frilly radishes and similar decorative food that nobody ever eats. Likelike rubber garnishes are equally effective for maintaining your ritzy reputation, yet they can be rinsed off and used again and again. (Not recommended for vegetarian restaurants catering to health freaks.)

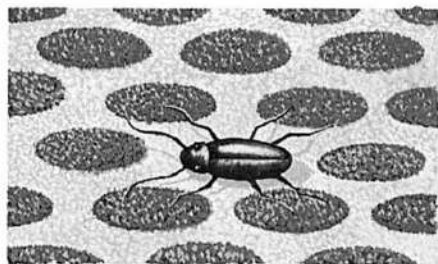
5663—SHERWIN WILLIAM BRAND HIGH-GLOSS TABLE GARNISH \$8.49 qt.



GLEAMING BRASS CHAFING DISH helps justify your \$4.50 cheeseburgers by requiring three waiters to melt the cheese at patron's table. Also impressive for warming up pancakes left over from breakfast and selling them as crêpes suzettes at dinner. Heating mechanism operates on kerosene handsomely packaged in used brandy bottles. (Available at extra cost.)
56911—"PRETTY HOT STUFF" BRAND CHAFING DISH \$24.95



PRE-FILLED RESERVATION BOOK enables you to impress newly arrived patrons while you keep them waiting. Prominent names of your imaginary clientèle printed in large, bold script for all to see at a glance. Ideal for herding would-be diners into the bar without complaint to buy expensive drinks as they beg for one of your many empty tables.
8755—"BIG NAME—BIG PROFIT" RESERVATION BOOK.....\$11.95



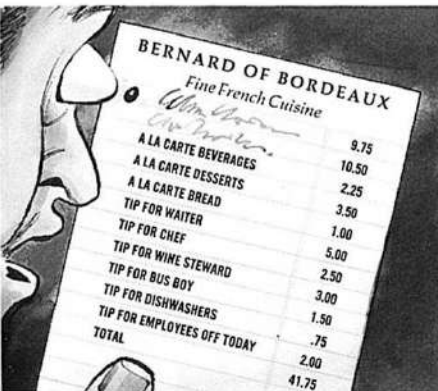
COCKROACH CAMOUFLAGE CARPET DESIGN tricks even the most eagle-eyed diner into believing that real insects are merely part of the rug pattern. Totally eliminates costly exterminator fees. May even convince Health Department inspectors to let you keep your license, assuming they never go into the kitchen.
4722—"EIGHT-LEGGED FRIENDS" BRAND CARPETING.....\$14.50 per square yd.



TINY DINING TABLES let your head waiter dole out fitting punishment to those who fail to tip him. These little horrors put more money in your pocket, too, as they can easily be squeezed behind kitchen doors, into rest room alcoves and similar nooks you once considered unusable. Handy 14-square-inch size lets you seat 200 in a dining room designed for 50.
1837—"ITTY-BITTY DINING TABLES" \$69.95 ea.
1838—"ODDLY WOBBLY CHAIRS FOR ITTY-BITTY TABLES.....\$49.95 pr.



STOP PATRONS FROM WHINING when you seat them close to the kitchen for the convenience of your waiters. Boldly lettered "RESERVED" signs placed on desirable empty tables convince diners that they're lucky to be seated anywhere. High quality signs are printed in large type with luminous ink for easy visibility, even when kitchen grease fires fill the room with smoke.
23738—"ATTENTION GRABBER RESERVATION SIGNS.....\$3.50 doz.

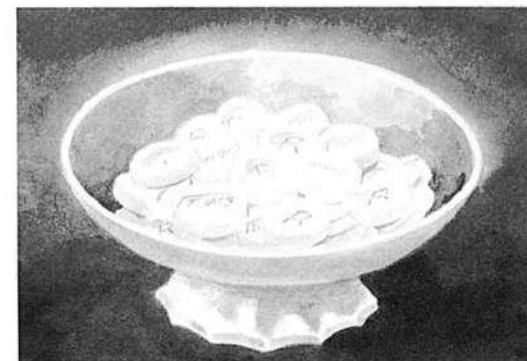


PRE-ADDED CHECKS eliminate your risk of losing money due to faulty addition. Also aids diners in remembering to tip all of your underpaid employees who need the cash badly. Checks are virtually inflation-proof as printed prices already reflect the increases you plan to make next year.
12709—"SUPERCHARGE" BRAND PRE-ADDED DINNER CHECKS \$75 per 1,000



SUMPTUOUS PASTRY CART GOODIES often draws flies in restaurants lacking kitchen window screens and proper insect control. That's why we've fashioned these fake mocha tortes and éclairs from dark brown laundry soap. Let patrons make their selections from this authentic looking display before serving them chocolate Twinkies at \$1.75 each. Soap can be used later for your monthly linen laundering.
4866—"SUDSY SWEETS....\$4.75 doz.

ORIGINALLY PUBLISHED IN MAD #180, JAN 1976



BICARBONATE OF SODA MINTS. Let after-dinner mints create a more pleasing final touch to your meals than the heartburn normally created by your greasy food. Use of sugary menthol spray has added so much phony flavoring that patrons will never dream they really eating antacid tablets. Also ideal for employees who forget to bring their lunch from home.
38117—"STOMACH SAVER AFTER DINNER MINTS.....\$2.69 lb.



In a "GREASY SPOON" Diner



ORIGINALLY PUBLISHED IN MAD #55, JUN 1960

WRITER & ARTIST DON MARTIN

From the makers
of Perfect
Bacon
Bowl...



Perfect BACON BED

Only
\$999⁸⁵

Make a Delicious, Edible,
Place to Sleep
Out of Bacon!



Just wrap bacon
around the 1,500-lb.
stainless-steel
mold and cook
to perfection in
a gigantic
industrial
oven!

**IT'S
THAT
EASY!**

Gigantic oven sold separately.



Comes in
Twin, Full,
Queen &
Extra
Crispy!

ARTIST
SCOTT BRICHER



SMELLS GREAT!



EAT YOUR PILLOW!



**ADD A BACON BLANKET FOR
THE BEST SLEEPING IN TOWN!**

ORIGINALLY PUBLISHED IN MAD #529, OCT 2014

Breakfast in Bed? Breakfast IS Bed!™

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PIG-REST Today!

A MAD
AD PARODY 25



Nearly all popular songs these days are written about "love"... falling in love, falling out of love, two-fa small part of out lives. What's really important is food! Not only does food take up a great deal of time, b you can't live on love alone! You gotta eat once in a while! Well with this startling new thought in mind, M lives with a collection of stirring and succulent. . .

SONGS OF

THE DELICATESSEN CANTATA

(Sung to the tune of "Hello, Dolly")

Hello, Delly!
This is Joe, Delly!
Would you please send up a
nice corned beef on rye!
A box of Ritz, Delly!
And some Schlitz, Delly!
Some chopped liver and a
sliver of your apple pie!



Turkey legs, Delly!
Hard-boiled eggs, Delly!
With tomatoes and
potatoes you french-fry!
Oh . . .
Please don't be late, Delly!
'Cause I can't wait, Delly!
Delly, without breakfast I will die!

THE HOT PIZZA SERENADE

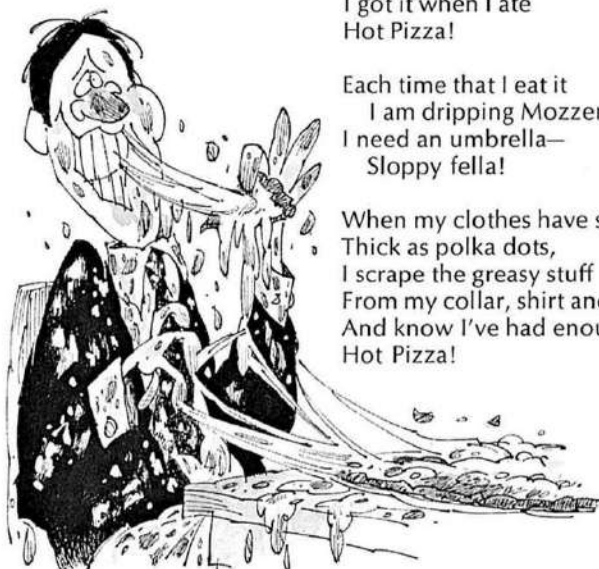
*(Sung to the tune of
"There's A Small Hotel")*

There's a strange new dye
On my fav-rite tie—
I got it when I ate
Hot Pizza!

There's a glob of goo
On my new suede shoe—
I got it when I ate
Hot Pizza!

Each time that I eat it
I am dripping Mozzarella!
I need an umbrella—
Sloppy fella!

When my clothes have spots
Thick as polka dots,
I scrape the greasy stuff
From my collar, shirt and cuff,
And know I've had enough
Hot Pizza!



WRITER **FRANK JACOBS** ARTIST **PAUL COKER, JR.**

THE AIRLINE ANTHEM

(Sung to the tune of "Tonight")

In flight!
In flight!
They serve great food in flight!
The sirloins are so tasty and rare!

In flight!
In flight!
I try to eat in flight!
But it just doesn't work in the air!

In flight!
Those headwinds we are bucking!
And soon I am upchucking!
Oh, what a sorry sight!

I'm white
With fright
From trying to hold down every bite
In . . . flight!





-faced love, unrequited love, etc. But love is only a
but it's absolutely vital to our survival. After all,
MAD proudly glorifies this essential area of our

FOOD

THE MEAT-EATER'S LAMENT

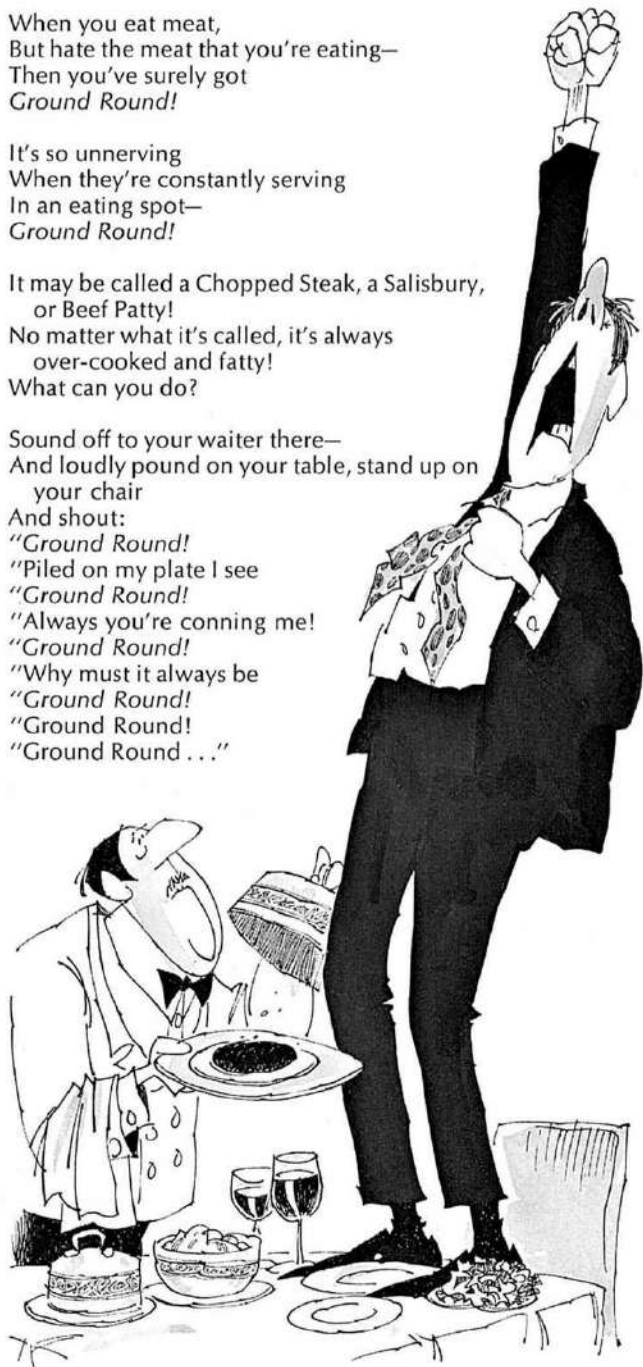
(Sung to the tune of "Downtown")

When you eat meat,
But hate the meat that you're eating—
Then you've surely got
Ground Round!

It's so unnerving
When they're constantly serving
In an eating spot—
Ground Round!

It may be called a Chopped Steak, a Salisbury,
or Beef Patty!
No matter what it's called, it's always
over-cooked and fatty!
What can you do?

Sound off to your waiter there—
And loudly pound on your table, stand up on
your chair
And shout:
"Ground Round!
"Piled on my plate I see
"Ground Round!
"Always you're conning me!
"Ground Round!
"Why must it always be
"Ground Round!
"Ground Round!
"Ground Round..."



THE ICE CREAM PARLOR POLKA

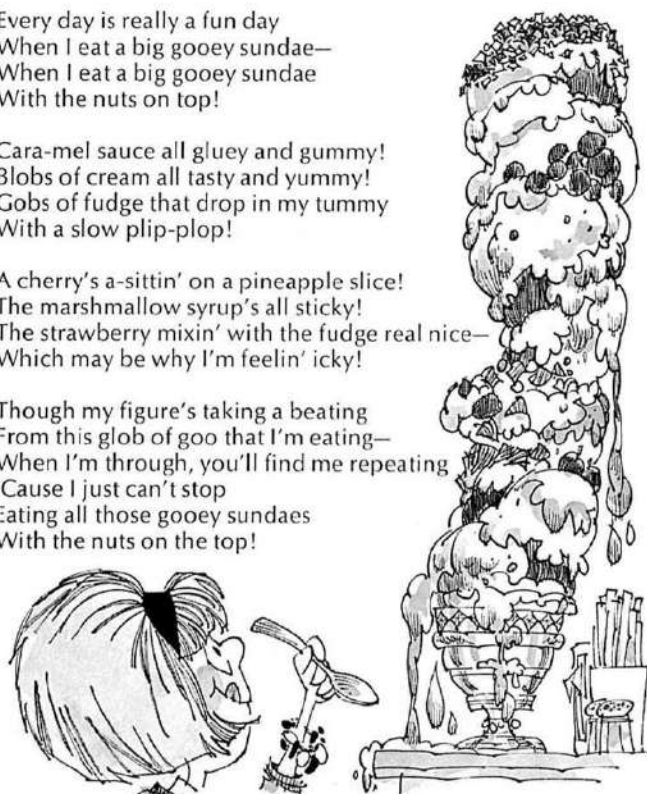
(Sung to the tune of "Surrey With The Fringe On Top")

Every day is really a fun day
When I eat a big gooey sundae—
When I eat a big gooey sundae
With the nuts on top!

Cara-mel sauce all gluey and gummy!
Blobs of cream all tasty and yummy!
Gobs of fudge that drop in my tummy
With a slow plip-plop!

A cherry's a-sittin' on a pineapple slice!
The marshmallow syrup's all sticky!
The strawberry mixin' with the fudge real nice—
Which may be why I'm feelin' icky!

Though my figure's taking a beating
From this glob of goo that I'm eating—
When I'm through, you'll find me repeating
'Cause I just can't stop
Eating all those gooey sundaes
With the nuts on the top!



THE HEALTH FOOD HYMN

(Sung to the tune of "I'm In The Mood For Love")

I'm eating food for health!
'Cause it is so nutritious!
Though I hate all the dishes—
I'm eating food for health!



Spinach and eggplant soup!
Steaks that are made of soybeans!
Though I do not enjoy beans—
I'm eating food for health!

Turnips with wheatgerm dressing
May a bad smell produce—
Though it may be depressing,
I'll wash it down ... with cabbage juice!

Blackstrap molasses pie!
Yoghurt on rhubarb shredded!
Though they're all foods I've dreaded—
I'm eating food for health!

ORIGINALLY PUBLISHED IN MAD #110, APR 1967





ERR APPARENT DEPT.

How many mistakes can you find in this picture of a FAST FOOD RESTAURANT?

WRITER CHRIS HART ARTIST JACK DAVIS

ANSWERS

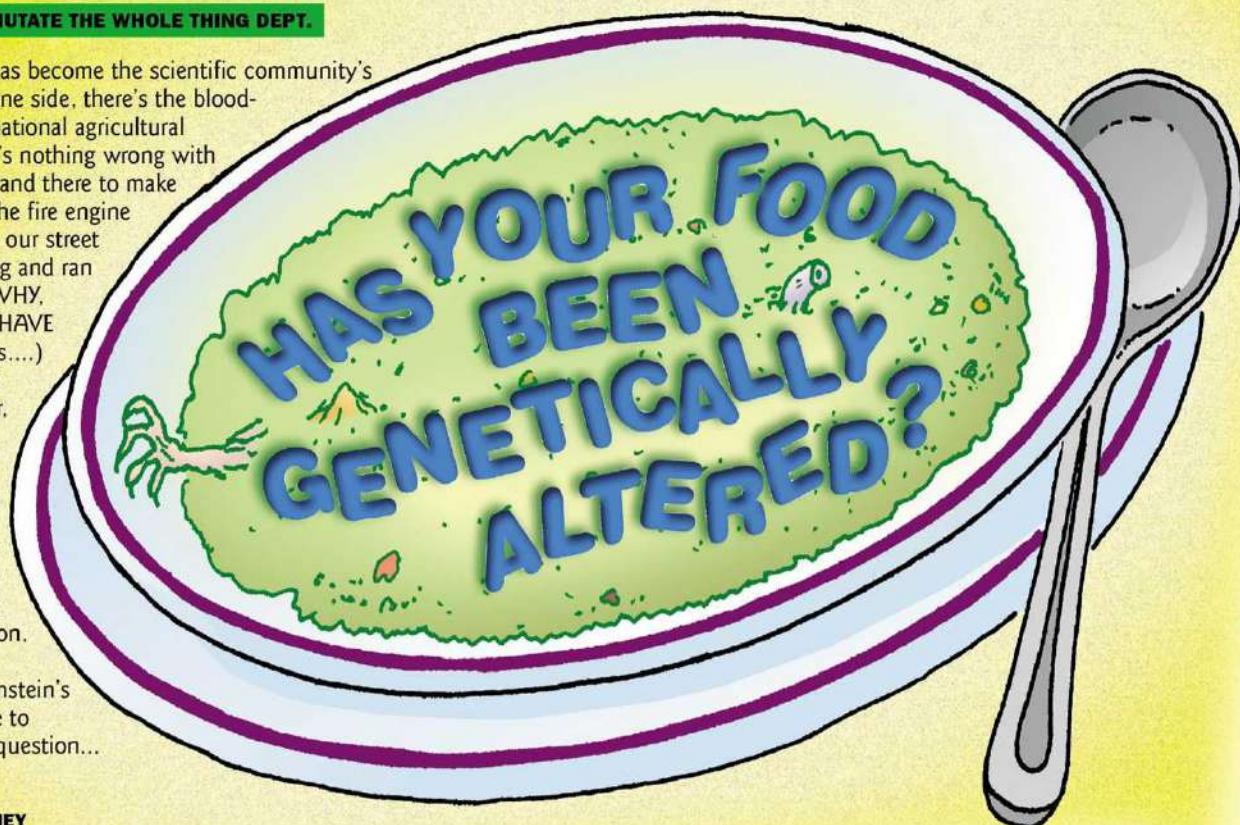
1. The teenagers are all chewing with their mouths closed.
2. The cheese for the cheeseburgers is made from natural ingredients, including milk.
3. The fish filet sandwiches taste better than the Styrofoam boxes they come in.
4. The iced drink has more drink in it than ice.
5. The young man is resisting the temptation to stomp on the packets of mustard that someone has dropped on the ground.
6. The boy with the magic marker is writing on a note pad, not on the table.
7. The teenage employees are earning more than minimum wage.
8. The plastic lids actually fit the cups, preventing spilling and scalding.
9. The employee leaving the washroom actually washed his hands after using it.
10. The person parked in the handicapped section is actually really handicapped.
11. There are no bees or flies hovering around the garbage cans.
12. The "Quarter-Pounder" actually weighs a quarter of a pound after it is cooked.
13. Old, stale, cold, unsold food is being replaced with freshly cooked new food.
14. The customer is being asked if he wants his burger rare, medium or well-done.
15. Someone actually won the fast food restaurant's "sweepstakes."
16. There are no droppings on the outdoor patio tables.
17. The teenager is not tampering with the salt shaker as the cap will fall off when the salt is poured.
18. The customer has not created a state of panic by requesting a glass of water.
19. The guy who handles the food has cleaned his nails before reporting for work.
20. The hamburgers look just as big in person as they do on the TV commercials.



I CAN'T BELIEVE I MUTATE THE WHOLE THING DEPT.

Genetically-altered food has become the scientific community's hottest controversy. On one side, there's the blood-sucking, capitalist, multinational agricultural companies who say there's nothing wrong with a little gene-splicing here and there to make your tomatoes as red as the fire engine that came barreling down our street that cold October morning and ran over our dog. WHY, OH WHY, BUTCH?! WHY DID YOU HAVE TO DIE?!? (But we digress....)

On the other side, there's the know-it-all, do-gooder, Ralph Nader types who think that muckin' with our food supply might not be such a good idea. And in the middle there's you: worried that the Pop Tart you eat this morning will have you dead by noon. Are you consuming food homegrown in Dr. Frankenstein's lab? Use this handy guide to answer the all-important question...



WRITER & ARTIST **TOM CHENEY**



Have you ever spent more than 30 minutes trying to peel a potato with rapid self-healing skin?



Did you ever drop a jalapeño pepper in your kitchen that then burned through five floors of your apartment building?



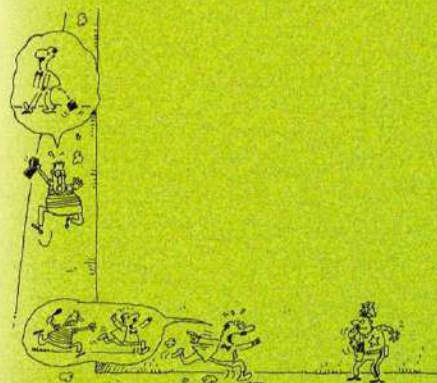
Does the fuzz on your peach ever spread to other things in your kitchen?

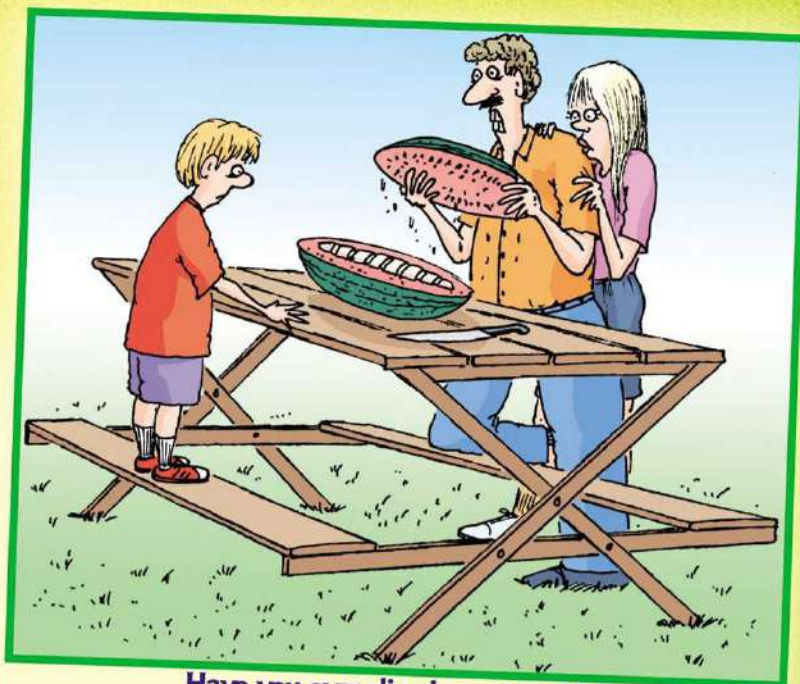


Are you finding that half a lemon goes a lot farther than five lemons used to?

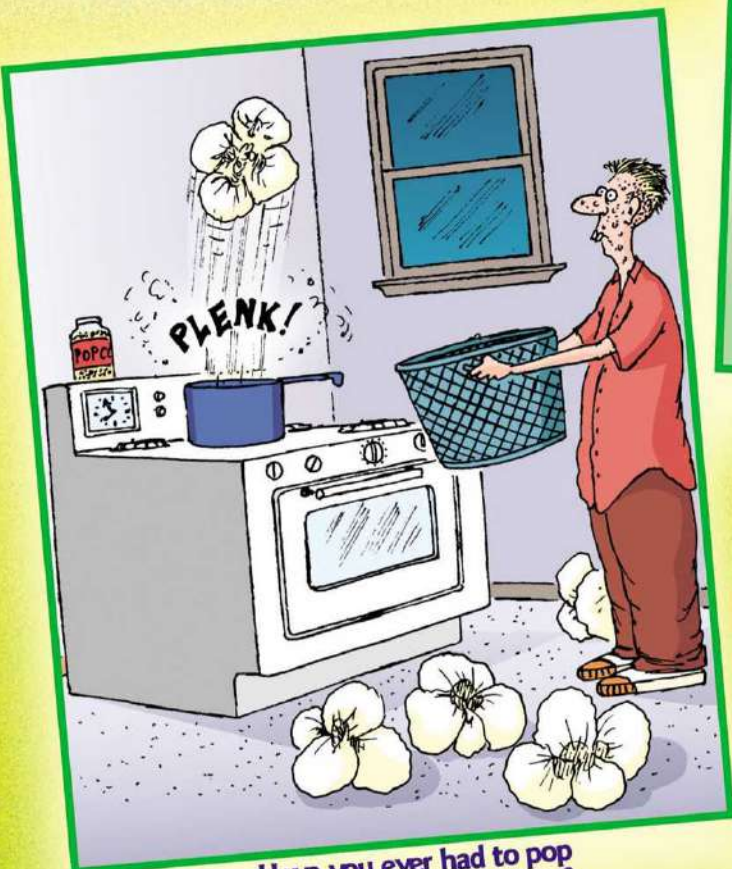


Do you find yourself trying to avoid buying any eggplant that has a heartbeat?

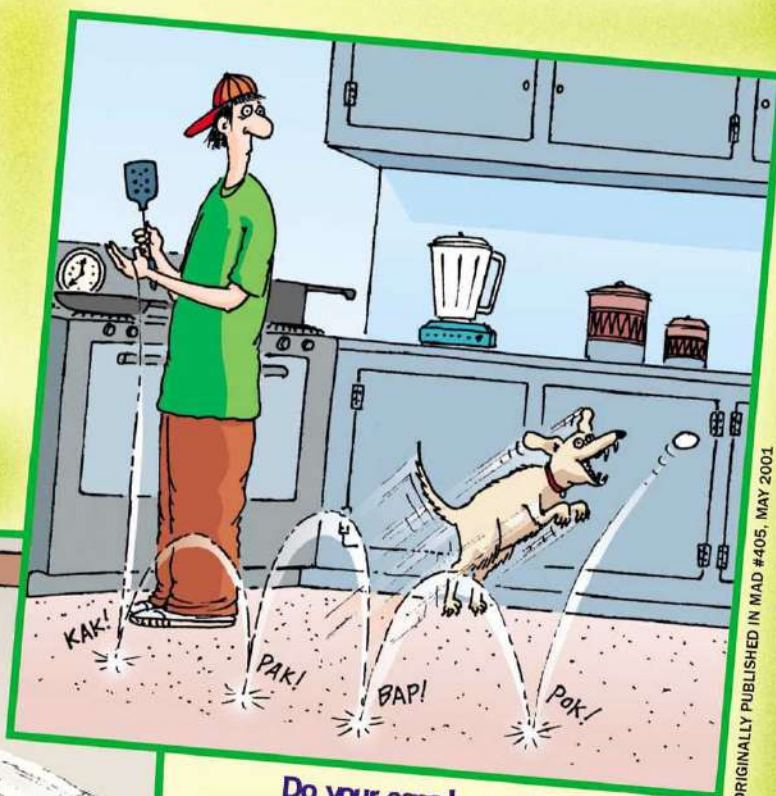




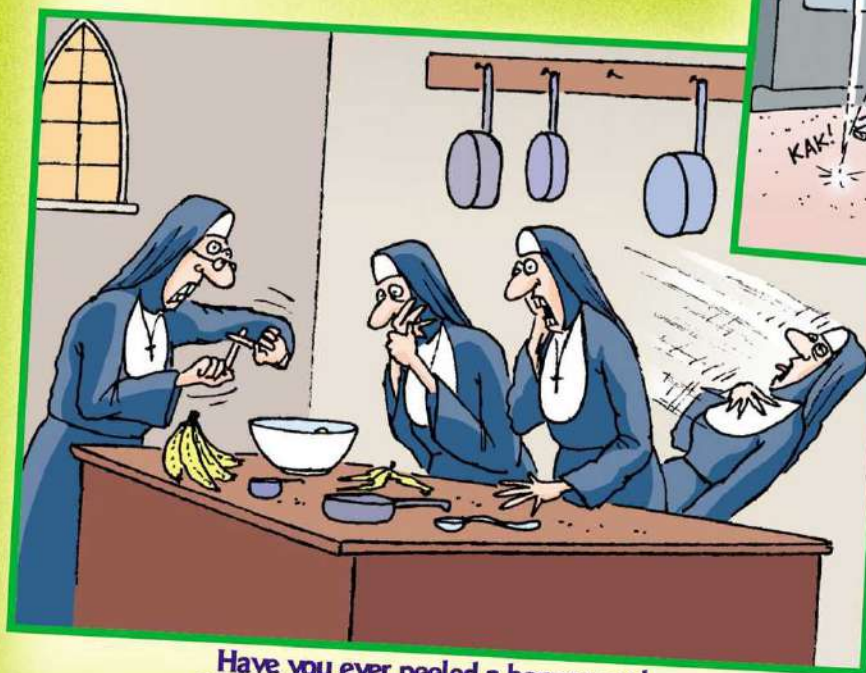
Have you ever sliced a watermelon in half and found a backbone?



Have you ever had to pop corn one kernel at a time?



Do your eggs bounce when you drop them?



Have you ever peeled a banana and found it to be "anatomically correct"?

ORIGINALLY PUBLISHED IN MAD #405, MAY 2001

Going out to eat in a restaurant would be a truly wonderful experience if it weren't for the food, the service and the sanitary problems! But fret not: Simply solve these problems with...

MAD'S RESTAURANT SURVIVAL KIT

WRITER & ARTIST **AL JAFFEE**

THE 12 MOST COMMON RESTAURANT PROBLEMS...

INATTENTIVE WAITERS



WRONG ORDERS



STICKY TABLETOPS



BEVERAGE-FILLED SAUCERS



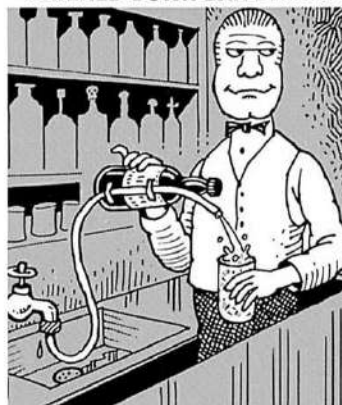
AMBIENT SMOKE



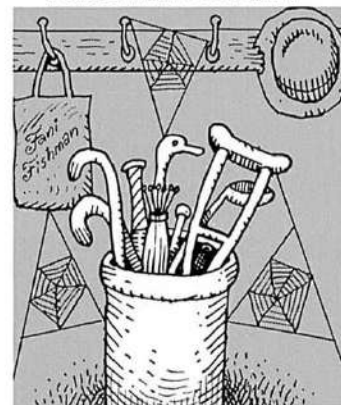
UNCLEAN UTENSILS



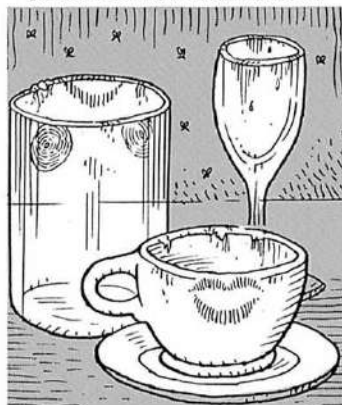
WATERED-DOWN BAR DRINKS



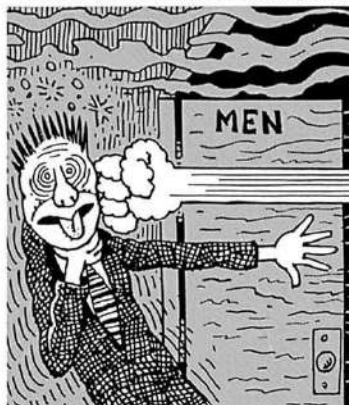
FORGOTTEN PROPERTY



GERMY GLASSES AND CUPS



FOUL SMELLING WASHROOMS



UNEVEN TABLES



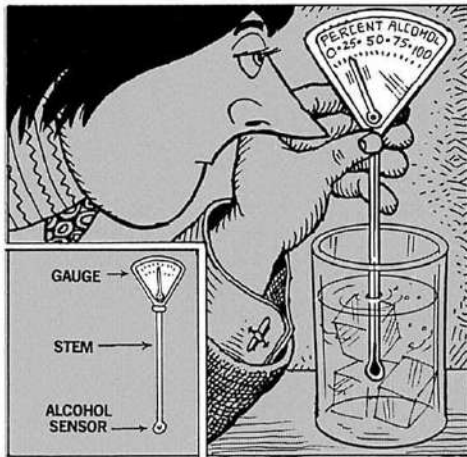
OVERCROWDING



...AND HOW TO SOLVE THEM

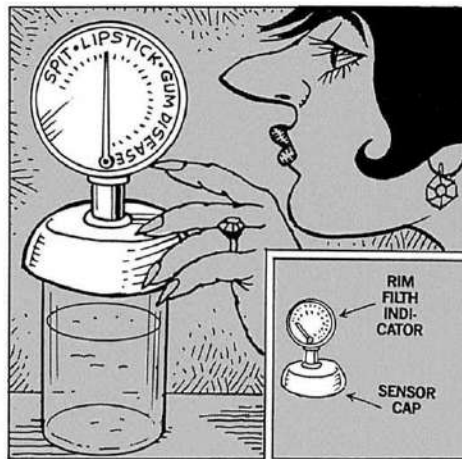


BAR DRINK ANALYZER



A few drinks can jack up your restaurant bill tremendously. You should at least get what you pay for—and this handy gadget makes sure you will!

GLASS AND CUP RIM CLEANLINESS DETECTOR



Glasses and cups may look clean but may not have been washed properly. With this detector you can avoid getting smeared with other's lip sludge!

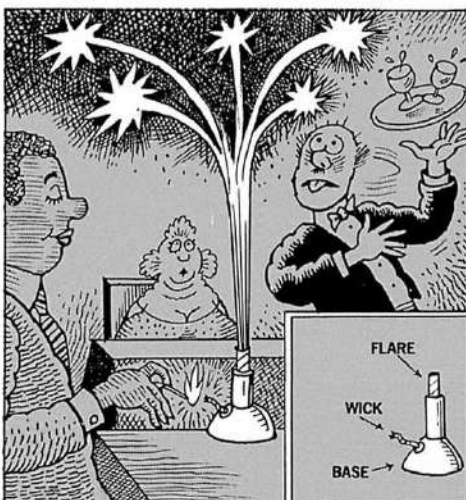
RESTAURANT HANDY CAR

AMBIENT SMOKE DISPERSER



Whether the smoke is coming from your dining partner or drifting over from the smoking section, this device blows it back to the perpetrator! Sends powerful stream of air forward, backward or both!

WAITER ATTENTION-GETTING FLARES



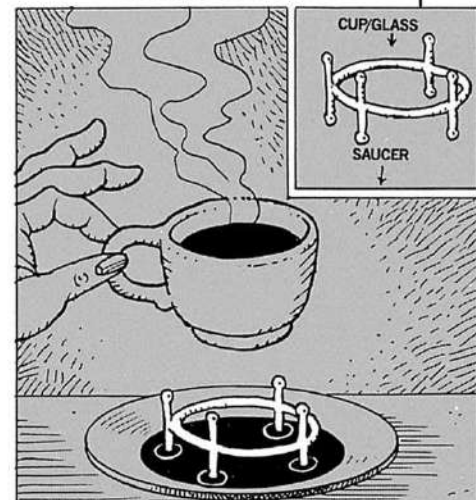
You can wave, you can yell, you can even throw a tantrum! If a waiter wants to ignore you, nothing helps—except these flares! Once they explode, your waiter will be scared to death and no longer capable of pretending he doesn't notice you!

STICKY-TABLETOP ELBOW PROTECTORS

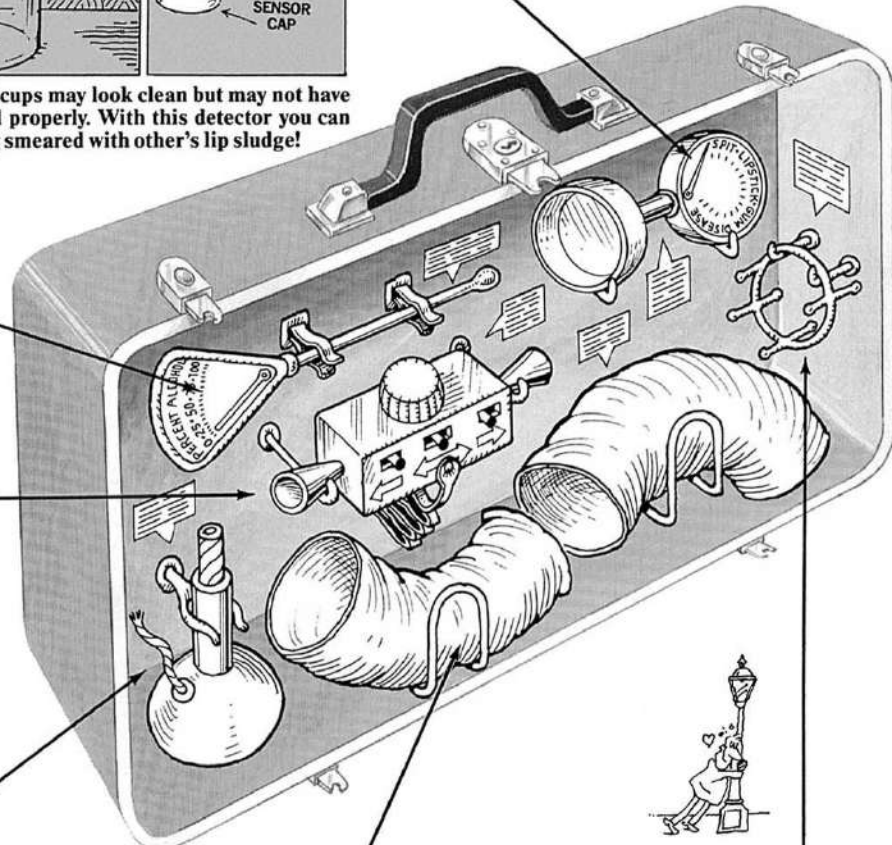


If you've ever put your elbows down on invisible maple syrup residue, then you know how valuable and practical these protectors can be. Also guards against recent wet-wiping by bus boys using filthy towels that haven't been washed in years!

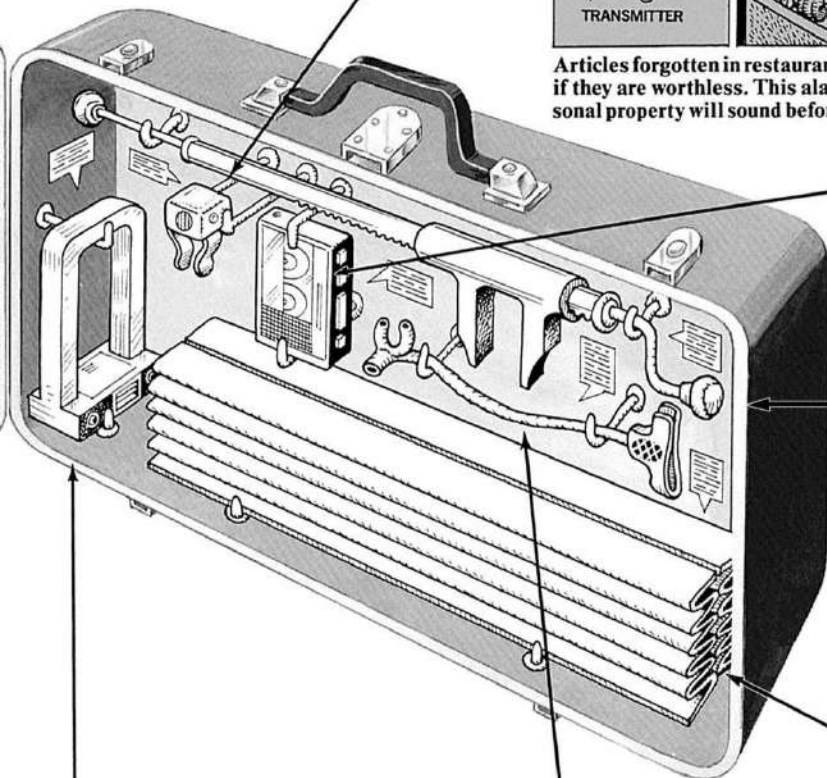
DRIPLESS CUP SUPPORT



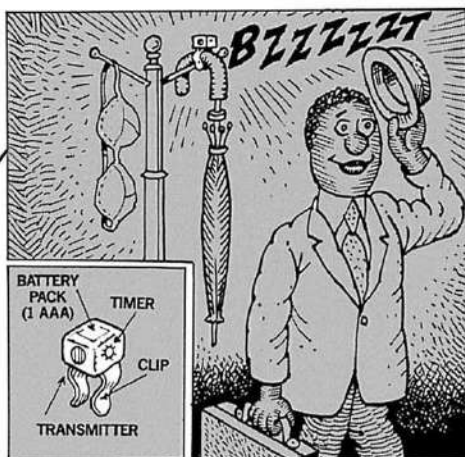
Beverages often arrive in saucers half full of spilled liquid. Unsuspecting diner lifts cup and drips fluid all over clothing. This little cup support puts an end to that pesky problem once and for all!



SURVIVAL KIT CARRYING CASE



FORGOTTEN PROPERTY ALARM



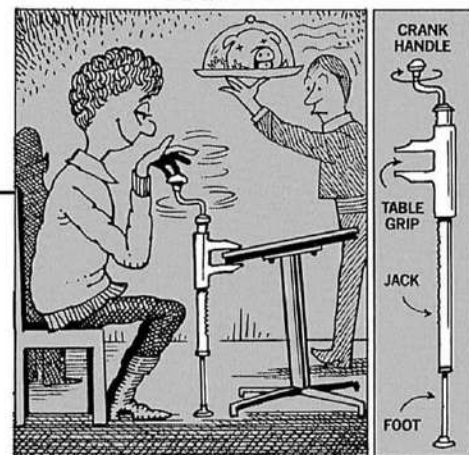
Articles forgotten in restaurants are only recovered if they are worthless. This alarm clipped onto personal property will sound before you're able to leave!

ORDER RECORDER



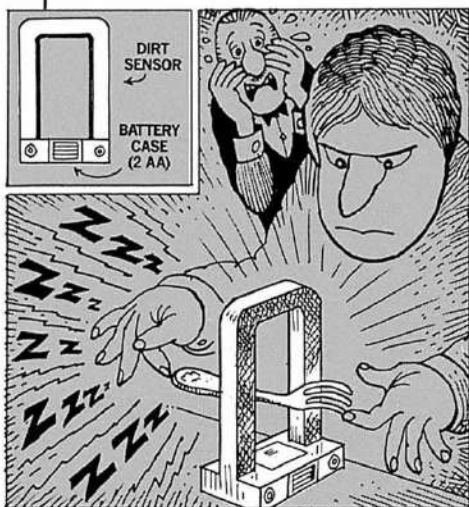
Some waiters get downright nasty when told they brought the wrong order. With this handy recorder they're nailed and sheepishly get you the right food!

E-Z TABLE LEVELER



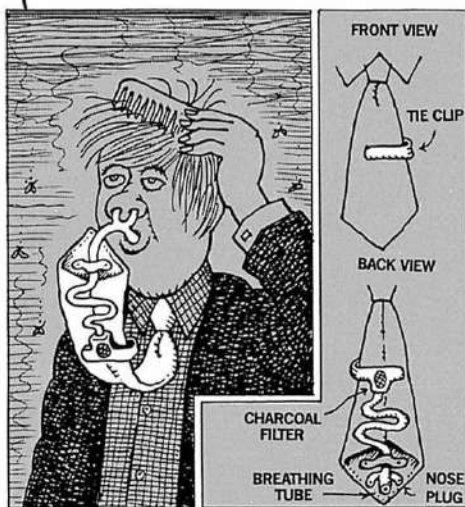
Nothing is more annoying than a tippy table. Sticking wads of paper, spoons, etc. under leg never really works. This device attaches to and cranks up any part of table that requires it!

UTENSIL STERILIZER CHECKPOINT



Battery operated utensil sterilizer is a tiny version of airport check-point. Germ-laden, unsanitary forks, spoons and knives set off irritating, high-pitched squeals that alert customers and the restaurant's owner into cleaning up his act—fast!

RESTROOM INHALATION SYSTEM



Tie clip air filtration system solves the problem of restaurant bathrooms that smell like sewers in Calcutta after an outbreak of dysentery. In back of tie is a charcoal filter complete with breathing tube and nose plug for normal, carefree inhalation!

INTIMACY PROTECTOR



To increase profits, restaurants are making tables smaller and cramming them together. This fan partition opens easily and slips between tables! Two are provided for times you're stuck in the middle. Folds to a space-saving six square inches in size!

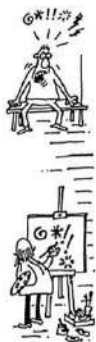
ORIGINALLY PUBLISHED IN MAD #300, JAN 1991



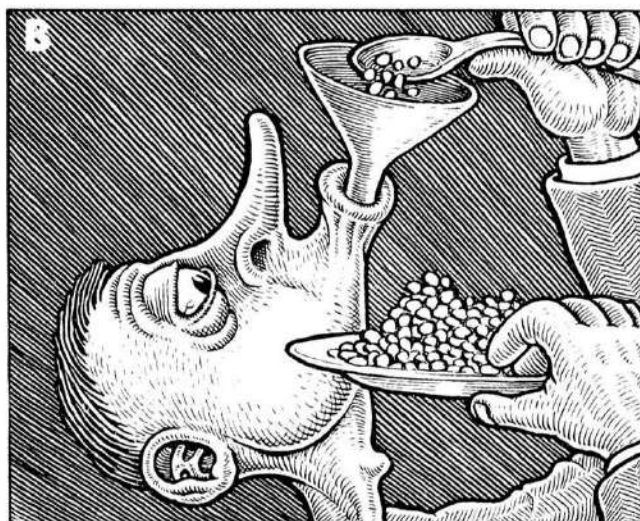
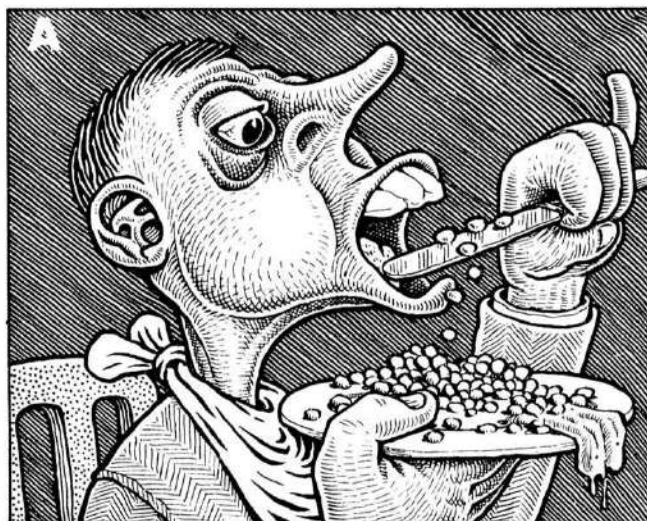
The next informative article is directed primarily at clods who got no table manners...Which means practically everyone will be interested in this informative article because practically everyone who reads MAD is a clod. To teach you the correct table manners, we have called upon an ex-clod (he's no longer a clod since LIFE magazine accepted his work), Basil Wolverton. Here's your chance then to learn table manners by attempting to answer the following...

Dining Etiquette QUIZ

WRITER & ARTIST BASIL WOLVERTON



QUESTION: WHICH IS THE ACCEPTABLE MANNER OF EATING PEAS, (A) OR (B)?



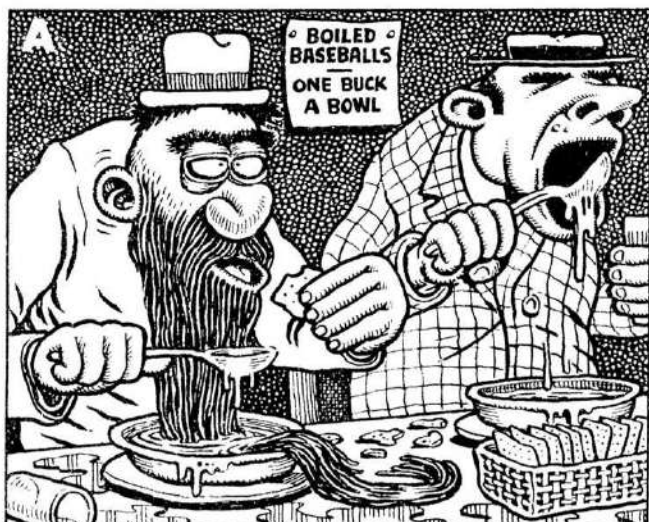
ANSWER: (A) BY ALL MEANS. JUST BE SURE KNIFE IS MAGNETIZED AND PEAS ARE COOKED IN IRON FILINGS. FORMERLY USED FUNNEL METHOD BECAME SOCIALLY TABOO AFTER THE DAY ALFRED E. NEUMAN SWALLOWED ONE.

QUESTION: WHICH IS THE PROPER MANNER FOR DISPOSING OF SCRAPS, (A) OR (B)?



ANSWER: SCRAPS THROWN ON FLOOR CAN CAUSE WAITER TO SLIP WHILE BRINGING DESSERT. PROPER MANNER, SHOWN IN (B) IS TO SHOVE SCRAPS INSIDE SHIRT. YOU MAY GET A GREASY ABDOMEN BUT YOU'LL SAVE ON NEXT MEAL.

QUESTION: WHAT SHOULD BE DONE WITH YOUR LONG BEARD WHILE EATING?



ANSWER: NEVER BE INCONSIDERATE LIKE BEWHISKERED CLOD SHOWN IN (B). PROPER PLACE FOR BEARD IS IN OWN PLATE. ALSO, YOU MAY BE ABLE TO CON AN EXTRA SERVING BY COMPLAINING OF A HAIR IN YOUR FOOD.

QUESTION: IF YOU MUST, WHICH IS THE PROPER WAY TO LEAN ON ONE'S ELBOW AT TABLE?



ANSWER: THOUGH MAYONNAISE-DRENCHED LEAFY SALAD IS SOOTHING AND COOLING, SCALDING HOT COFFEE WILL GET ELBOW CLEANER. THEREFORE, IF YOU MUST LEAN ELBOW ON TABLE WHILE EATING, (A) IS PREFERABLE.

QUESTION: WHICH IS THE DESIRABLE METHOD OF OBTAINING FOOD WITHOUT ASKING FOR IT?



ANSWER: IF YOU DESIRE A PARTICULAR DISH, PULLING IT TO YOU WITH TABLECLOTH AS IN (B) IS EASIER AND MORE DESIRABLE. REACHING FOR GRUNCH WHEN EGGPLANT IS OVER THERE MAY RESULT IN YOUR STRAINING TENDON.



IF COOKS COULD KILL DEPT.

I'm Chef Ramrod, and I'm a master chef. In fact, I took the schtick from my show that runs in England, reheated it and turned it into a delicious hit here in the U.S. Whew! I just set a personal world's record...that previous sentence was the first *&^%ing sentence I've said in the past ten *&^%ing years that didn't have a *&^%ing curse word in it! Like I said, I'm a *&^%ing world famous chef!! Who gives a rat's ass that I haven't personally prepared a dish in five years! It doesn't *&^%ing matter because in the kitchen, I still have plenty to do! I'm a purveyor of put-downs, a server of sarcasm and above all, the master chef of melodrama! Oops, sorry! I meant to say: the master chef of *&^%ing melodrama! And everything I serve up comes with a big *&^%ing side dish of obnoxiousness! In fact, I scream and shout so much, they call my restaurant...

Working under Chef Ramrod is difficult, but I've learned so much from him already! I learned how to pass the blame on anything I screw up, make my teammates look like s#*t and curse better than any *&^%ing longshoreman in America! After this experience I doubt if I'll be fit to go back to my old job, head chef at Our Lady of the *&^%ing Angels Elementary School!

When I found out I was selected to be on this show, I made a vow that no matter how much Chef Ramrod cussed and screamed, I wouldn't break down in tears! It's working, and my special tortellini dish is the reason why! No, I didn't cook them to impress Chef Ramrod! I cooked them so I could stuff them in my ears!

I learned how to cook from my grandmother! She would make the weirdest dishes! It was just the two of us. Well, it started out with 12 of us, but ten died of food poisoning! What I bring to this show is inventiveness in the kitchen! Carrying on my grandmother's tradition, I'm very clever! How clever? I once made a delicious pot roast — out of cream, egg noodles and a chicken!

I know I should be asking for help, but with Chef Ramrod that would come across as a weakness! So I'll just burn here in this grease fire and hope he doesn't notice!

WRITER DICK DEBARTOLO
ARTIST TOM RICHMOND

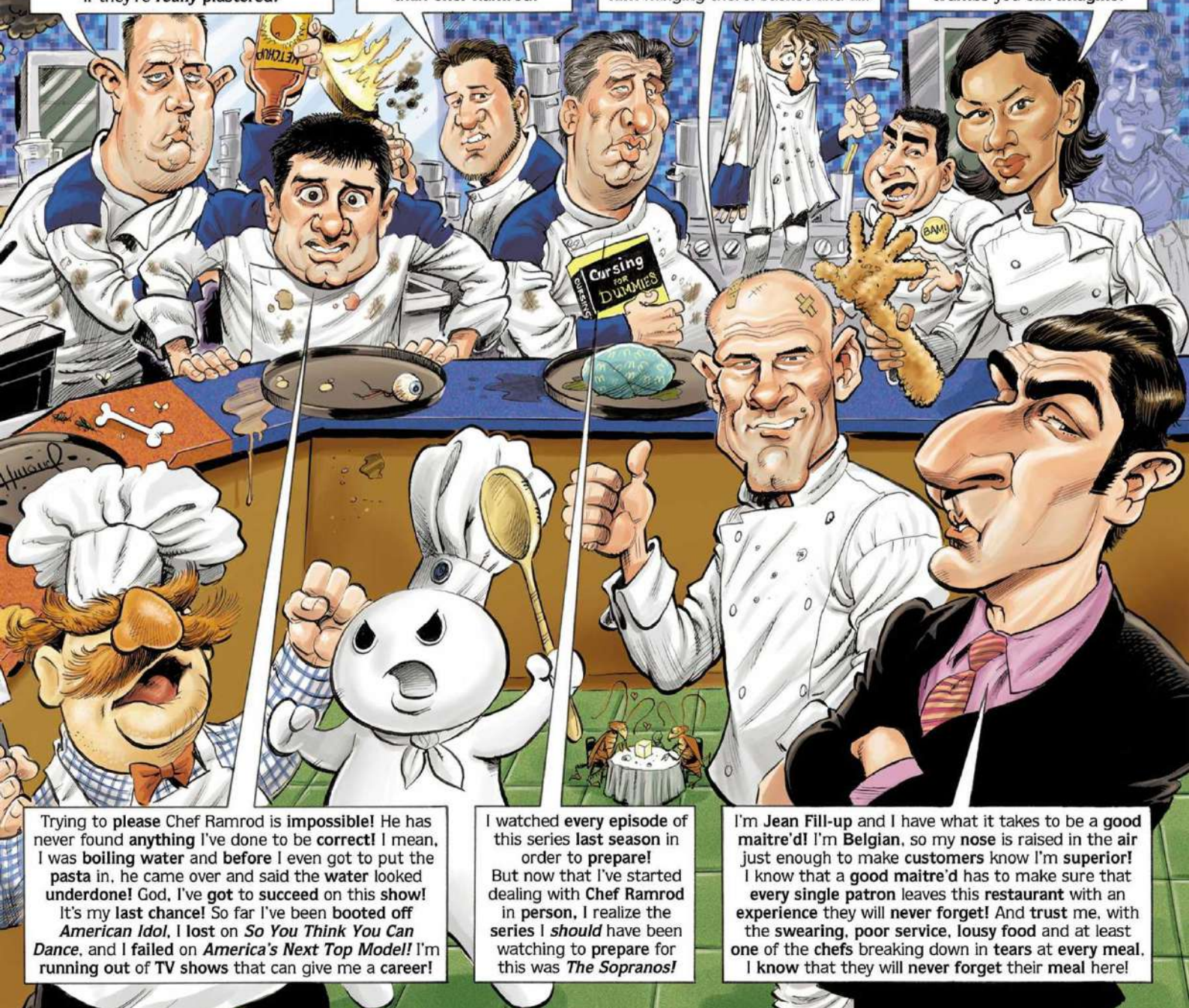
YELL'S KITCHEN

I'm Beef! I've worked in Miami Beach, in the Caribbean, Key West and even the trendy Hamptons in New York! Everywhere I've worked everyone's complimented me on the food I've prepared! Of course, there is a slight advantage to only working in well-known resort areas! You rarely serve a meal to anybody who's sober, so they pretty much like anything I put on the table! Or *under* the table, if they're *really* plastered!

I worked in a prison kitchen, cooking for pimps, prostitutes, counterfeiters, even murderers! It's quite different than it is here, so I'm going to do my best to screw up so I can get back to feeding people who are a hell of a lot more pleasant and less profane than Chef Ramrod!

I know that there are supposed to be five people on each team, but Chef Ramrod already eliminated one of them last week! Normally, at the end of each episode Chef Ramrod demands that one of the chefs takes off his jacket and hangs it up. Last week, Chef Ramrod was so angry he didn't even wait until the guy removed his jacket! That's him hanging there. Jacket and all!

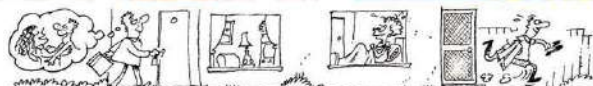
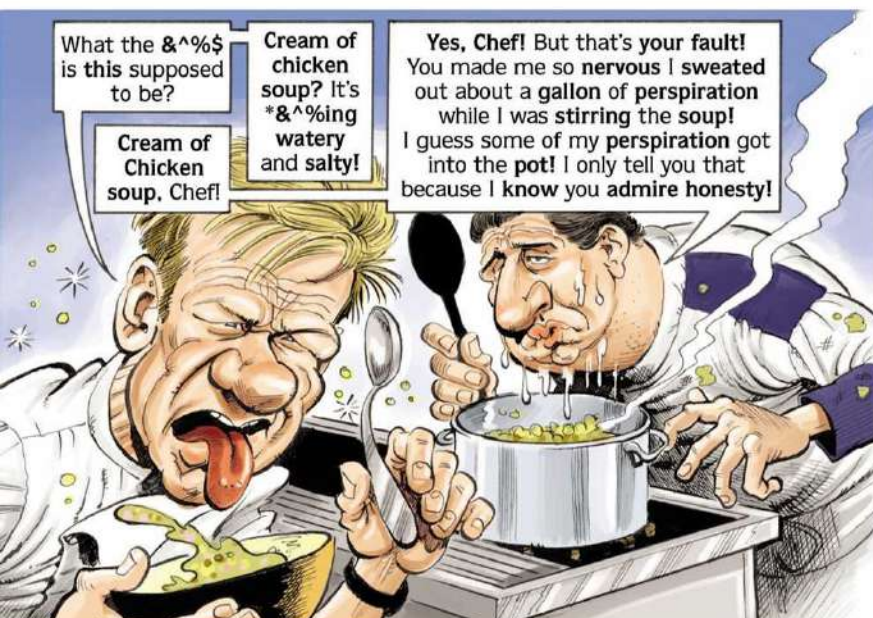
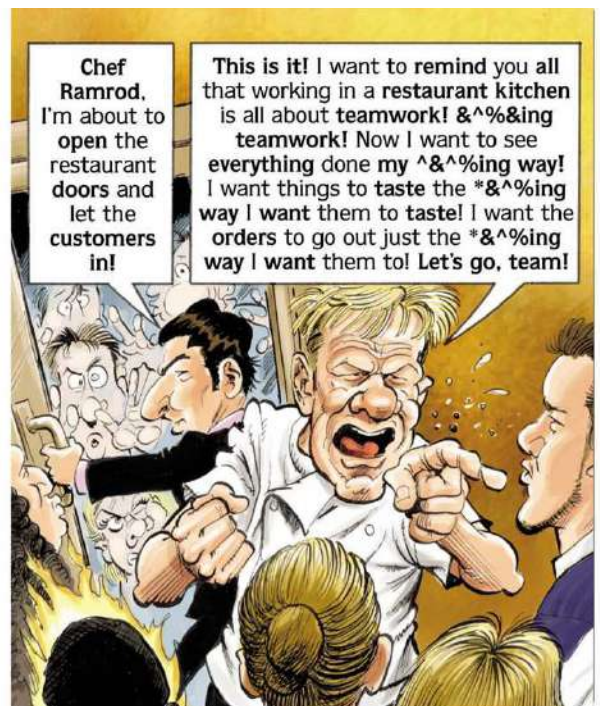
Chef Ramrod eliminated one chef from the women's team, too. She was guilty of one of Chef Ramrod's cardinal sins — using far too many bread crumbs! He made an example of her the others will never forget! He breaded and deep-fried her! But with just the thinnest, most delicate coat of bread crumbs you can imagine!



Trying to please Chef Ramrod is impossible! He has never found anything I've done to be correct! I mean, I was boiling water and before I even got to put the pasta in, he came over and said the water looked underdone! God, I've got to succeed on this show! It's my last chance! So far I've been booted off *American Idol*, I lost on *So You Think You Can Dance*, and I failed on *America's Next Top Model*! I'm running out of TV shows that can give me a career!

I watched every episode of this series last season in order to prepare! But now that I've started dealing with Chef Ramrod in person, I realize the series I *should* have been watching to prepare for this was *The Sopranos*!

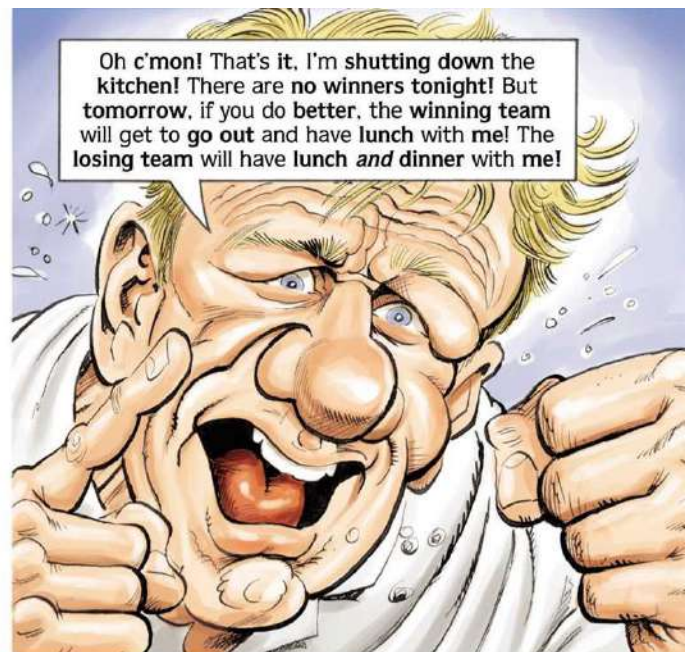
I'm Jean Fill-up and I have what it takes to be a good maitre'd! I'm Belgian, so my nose is raised in the air just enough to make customers know I'm superior! I know that a good maitre'd has to make sure that every single patron leaves this restaurant with an experience they will never forget! And trust me, with the swearing, poor service, lousy food and at least one of the chefs breaking down in tears at every meal. I know that they will never forget their meal here!





This is *&^%ing ridiculous!
We're forty-five minutes
into the meal and I see
only four people eating!

The only reason
they're eating,
Chef, is that they
sent out for pizza!



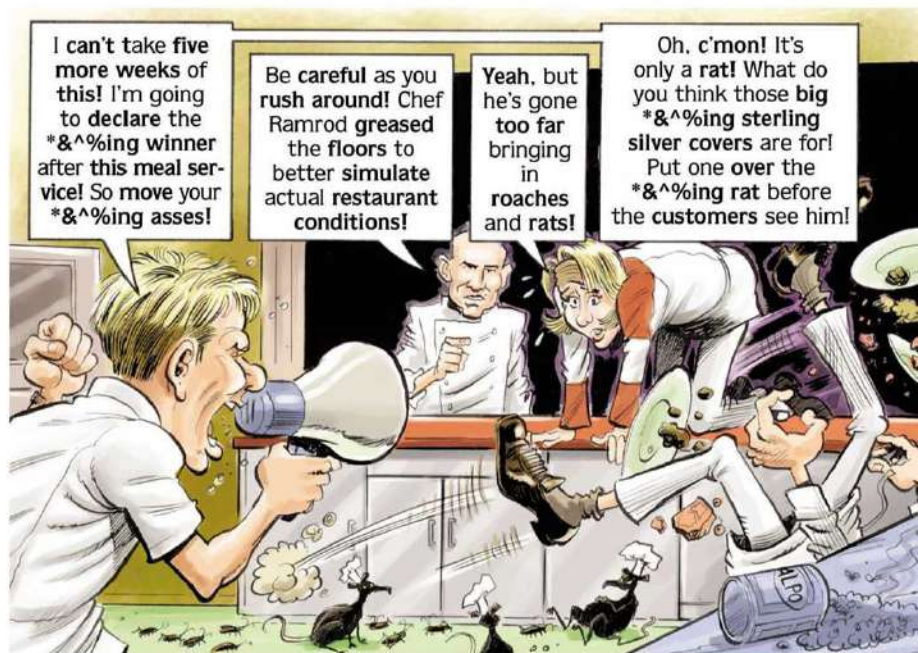
Oh c'mon! That's it, I'm shutting down the
kitchen! There are no winners tonight! But
tomorrow, if you do better, the winning team
will get to go out and have lunch with me! The
losing team will have lunch *and* dinner with me!



I've seen this
before! Chef
Ramrod makes
the losing team
go through
garbage and
pick out all the
discarded food!

It's to show
them
just how
much
food
they
wasted!

Oh, it's nothing like that,
ladies! We're cooks from
the Kentucky Fried
Chicken down the
street! Once we deep fry
all this stuff, customers
will never guess
where it came from!



I can't take five
more weeks of
this! I'm going
to declare the
*&^%ing winner
after this meal ser-
vice! So move your
*&^%ing asses!

Be careful as you
rush around! Chef
Ramrod greased
the floors to
better simulate
actual restaurant
conditions!

Yeah, but
he's gone
too far
bringing in
roaches
and rats!

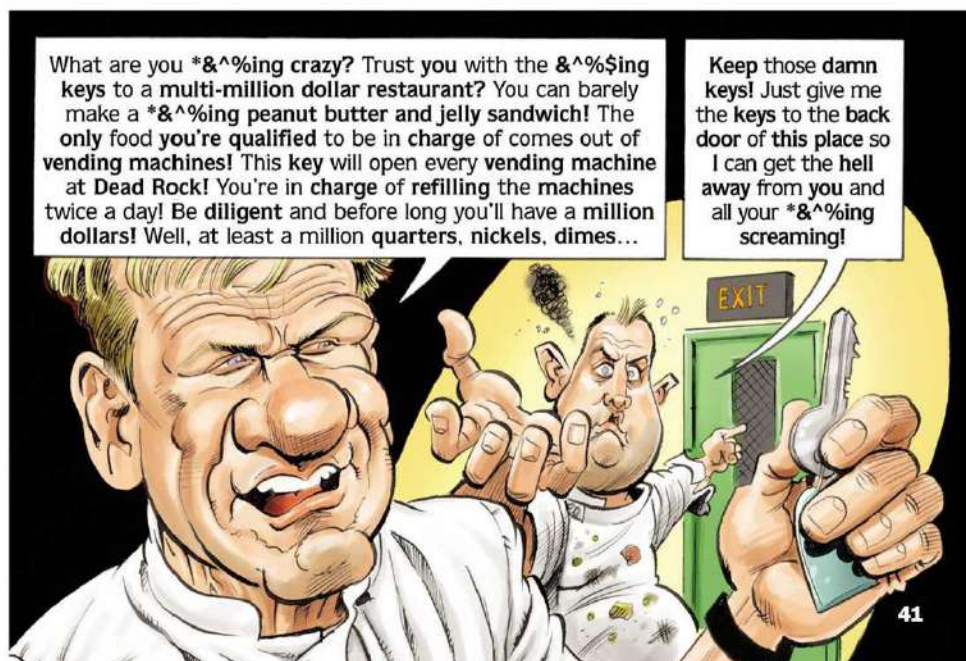
Oh, c'mon! It's
only a rat! What do
you think those big
*&^%ing sterling
silver covers are for!
Put one over the
*&^%ing rat before
the customers see him!

ORIGINALLY PUBLISHED IN MAD #470, OCT 2006



The winner of
the grand prize
is Beef!
I present you
the *&^%ing
keys!

My dream has
come through!
The keys to my
own restaurant
at the Dead Rock
Café and Spa!



What are you *&^%ing crazy? Trust you with the &^%\$ing
keys to a multi-million dollar restaurant? You can barely
make a *&^%ing peanut butter and jelly sandwich! The
only food you're qualified to be in charge of comes out of
vending machines! This key will open every vending machine
at Dead Rock! You're in charge of refilling the machines
twice a day! Be diligent and before long you'll have a million
dollars! Well, at least a million quarters, nickels, dimes...

Keep those damn
keys! Just give me
the keys to the back
door of this place so
I can get the hell
away from you and
all your *&^%ing
screaming!



CLAWS AND EFFECT DEPT.

FOR ALL YOU SOFT-HEARTED CLODS WHO LOVE LIVE LOBSTERS...BUT C

A MAD LOOK AT OTHER USES FO



DIAPER RINSER



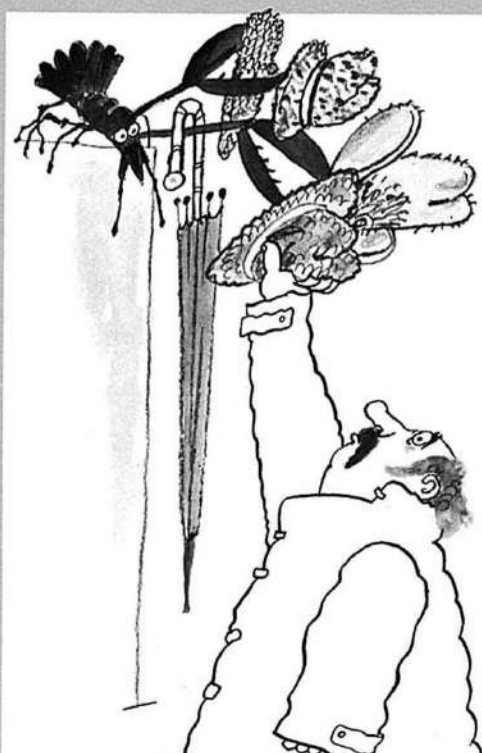
**HIGH SHELF
EXTENSION PRONGS**



EARPHONES HOLDER



TURN INDICATOR

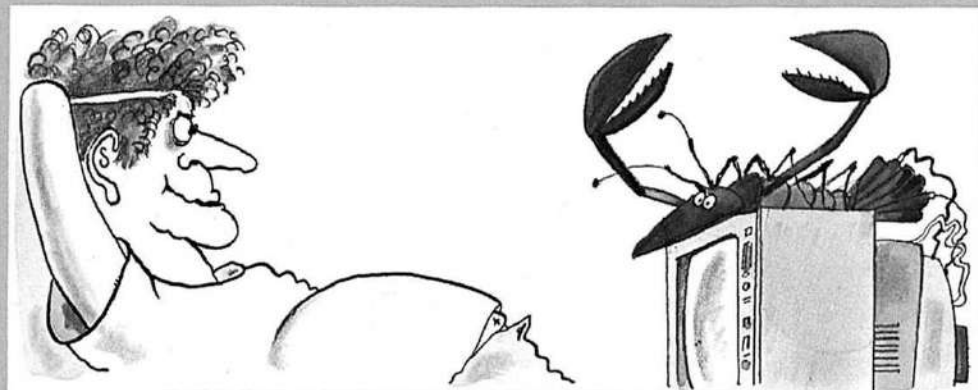


COAT & HAT RACK

CANNOT BRING YOURSELVES TO THROW THEM INTO BOILING WATER, WE BRING YOU...

OUR LIVE LOBSTERS

WRITER & ARTIST **PAUL PETER PORGES**



INDOOR DIRECTIONAL TV ANTENNA



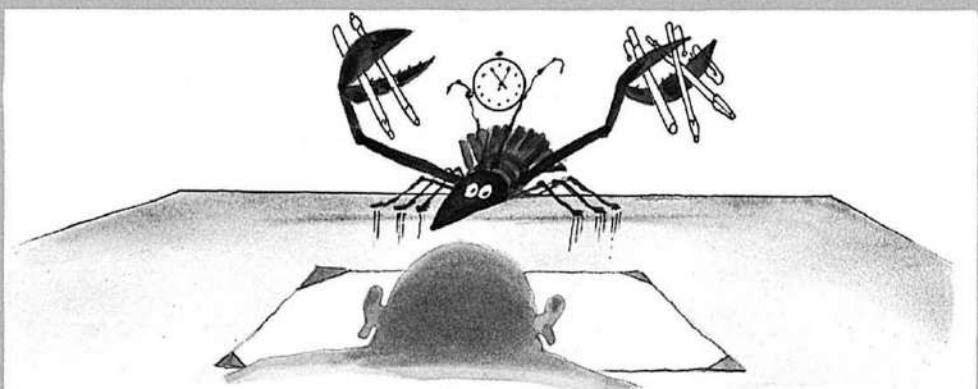
PAPER TOWEL RACK



CIGAR CUTTER



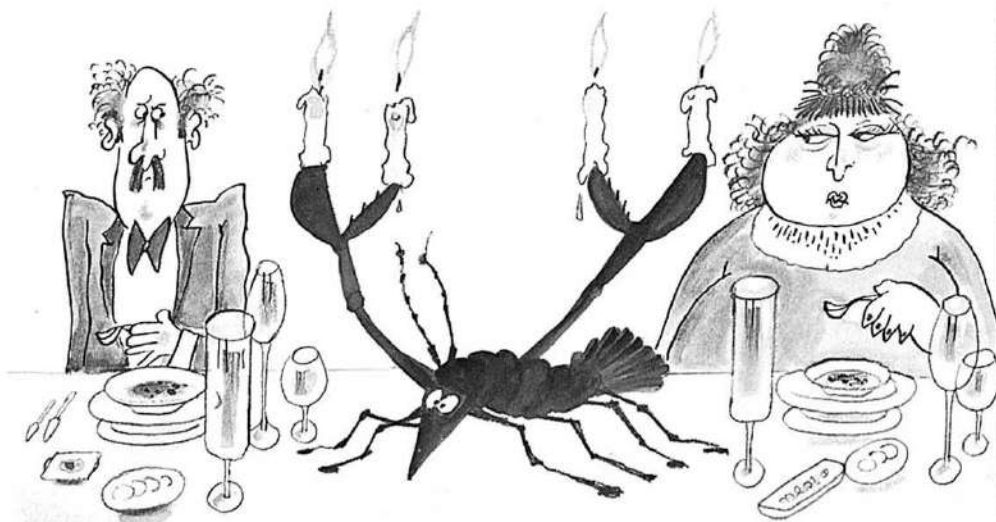
BIRD FEEDER



DESK SET



CORN HOLDER



FESTIVE CANDELABRA



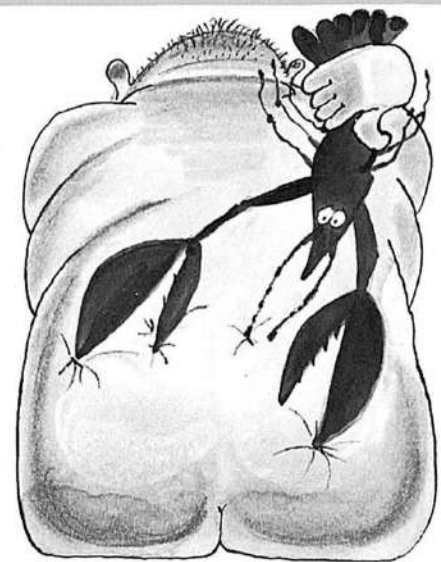
TOOTHBRUSH HOLDER



**ELECTRICIAN'S
WIRESTRIPPER**

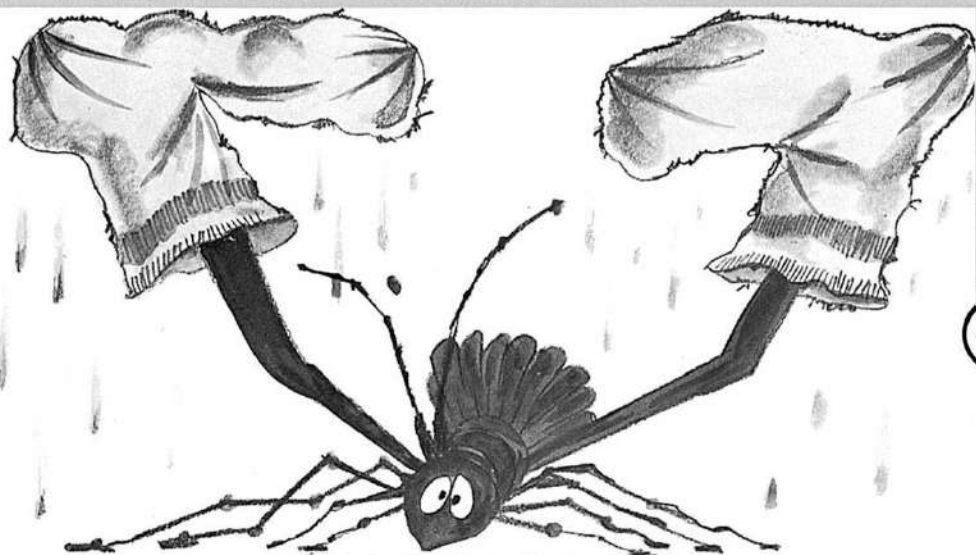


MUSIC STAND



BACK SCRATCHER

ORIGINALLY PUBLISHED IN MAD #233, SEP 1982



WOOL SOCKS DRYER



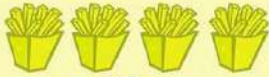
PIZZA PIE SLICER



WHY DON'T YOU GO TO HEALTH? DEPT.

Only an absolute moron would go to a fast food place to eat healthy. Yet, there is always some stupid report telling you what the most "health-conscious" option on the menu is, and warning you about the worst.

Here's a hint—it's ALL terrible for you! Still we feel duty-bound to present...



The FDA'S Guide to the BEST & WORST CHOICES in FAST FOOD



WRITER
JEFF KRUSE

PHOTOGRAPHER
IRVING SCHILD



1" Lettuce Sub
w/o mayo
(15 calories)



Cajun-Steamed
Imitation
Anchovy
Filet
(75 calories)



Breadless
Pita & Tomato
Wrap (10 calories)



Small Chili,
Without
Human
Appendages
(345 calories)



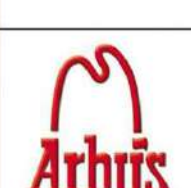
Nothing
(0 calories)



Sticker of
Christina
Aguilera
from
Vending
Machine
by
Entrance
(50 calories)



Cup of McWater,
no McIce
(185 calories)



Wet Napkin
(3 calories)

WORST



8-Foot Beef
Tallow-Parmesan
Personal Party Sub
(50,600 calories)



Deep
Fried
Whale
Flank n'
Fries Meal
(12,400 calories)



All-You-Can-Eat Salami
Trough (calories vary)



Quintuple
Breakfast
Croissant
Thingy
(10,003 calories)



Extra-Large Cheese
& Bacon-Filled-Crust
Pizza with Extra
Cheese-Filled
Pepperoni
(83,000 calories)



Grande
Belchorito
con Mucho
Queso
(7,950 calories)



Big Mac &
Egg McMuffin
Shoved into
a Large
Chocolate Shake
(15,750 calories)



Triple-Bacon
Cheeseburger
Smuggled in From
Burger King
(calories too
high to count)



BATTERING RAMSAY DEPT.

This show about the best junior home cooks in America proves that you don't have to be old, obnoxious and pushy to be a star chef on TV. You can be a star chef even when you're young, obnoxious, and pushy! But young or old, these prima donna cooks can make even the biggest, neatest kitchen a disaster area on...

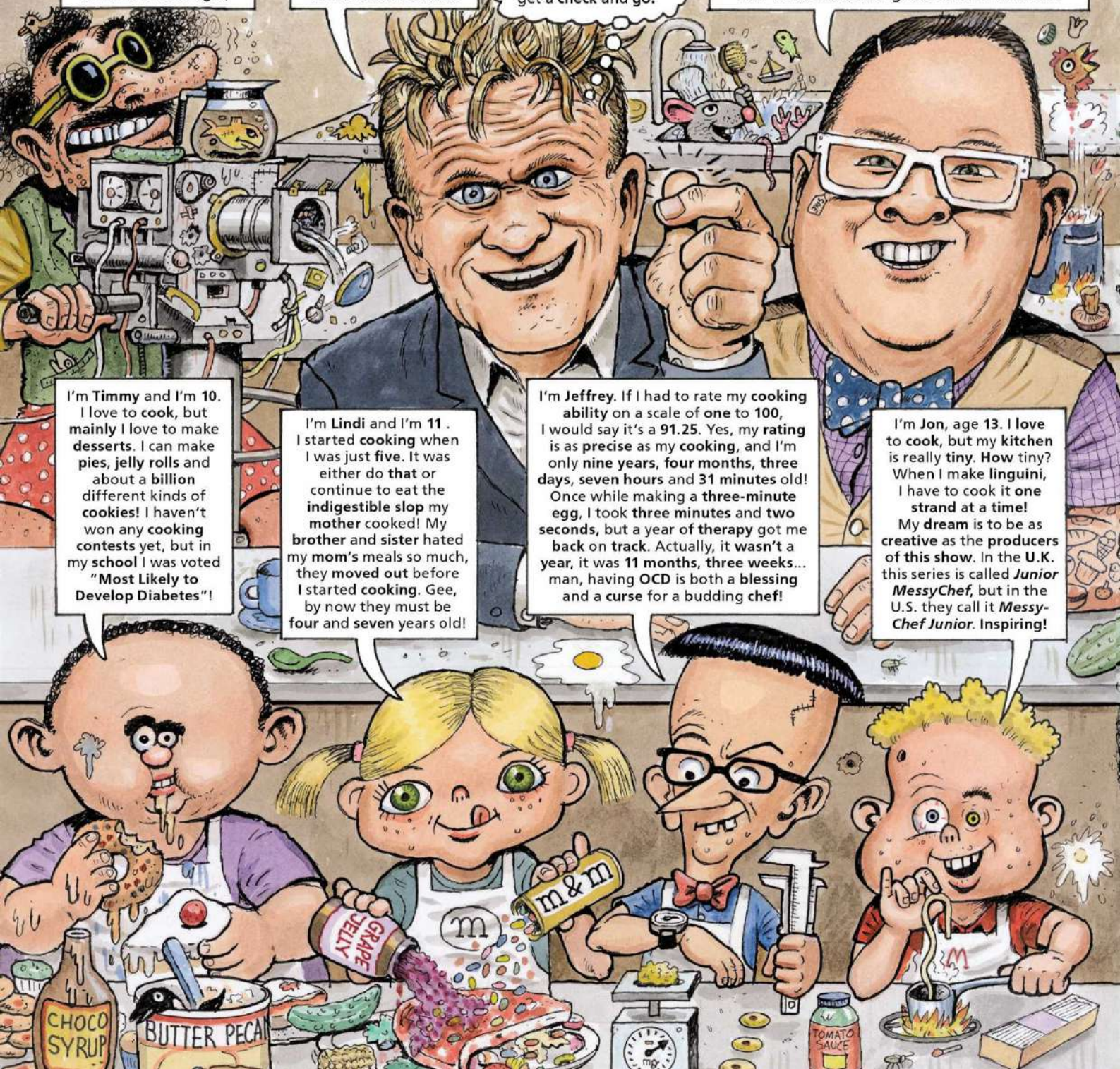
MessyC

Today, these kids will face the **biggest** challenge of their young lives. The taste of victory will be sweet, the taste of defeat will be bitter, and the entire show will feel **half-baked** and **overdone!** (But we're all in for the dough.)

I'm Gordon Ramrod! These freaking little *&^%&*, oops, sorry, I forgot, this is the small fry version. Let's start again! I'm Gordon Ramrod. These adorable children are the best 8-to-13 year old cooks in the United States!

At least I hope it's the United States! Personally, I couldn't give a ^%\$# where they came from. I do so many of these tedious chef shows all around the world I just want to phone in another performance, get a check and go!

At the end of this competition, one of these children will receive a check for \$100,000 and the most coveted award in the culinary world, The **MessyChef Junior Trophy!** The others will get one of these **MessyChef Junior** aprons. These special aprons will forever remind them of this incredible experience, because they have every kind of food stain imaginable on them, not to mention quite a bit of blood! When will these kids learn how to use industrial-grade butcher knives?!



I'm Timmy and I'm 10. I love to cook, but mainly I love to make desserts. I can make pies, jelly rolls and about a billion different kinds of cookies! I haven't won any cooking contests yet, but in my school I was voted "Most Likely to Develop Diabetes"!

I'm Lindi and I'm 11. I started cooking when I was just five. It was either do that or continue to eat the indigestible slop my mother cooked! My brother and sister hated my mom's meals so much, they moved out before I started cooking. Gee, by now they must be four and seven years old!

I'm Jeffrey. If I had to rate my cooking ability on a scale of one to 100, I would say it's a 91.25. Yes, my rating is as precise as my cooking, and I'm only nine years, four months, three days, seven hours and 31 minutes old! Once while making a three-minute egg, I took three minutes and two seconds, but a year of therapy got me back on track. Actually, it wasn't a year, it was 11 months, three weeks... man, having OCD is both a blessing and a curse for a budding chef!

I'm Jon, age 13. I love to cook, but my kitchen is really tiny. How tiny? When I make linguini, I have to cook it one strand at a time! My dream is to be as creative as the producers of this show. In the U.K. this series is called **Junior MessyChef**, but in the U.S. they call it **MessyChef Junior**. Inspiring!

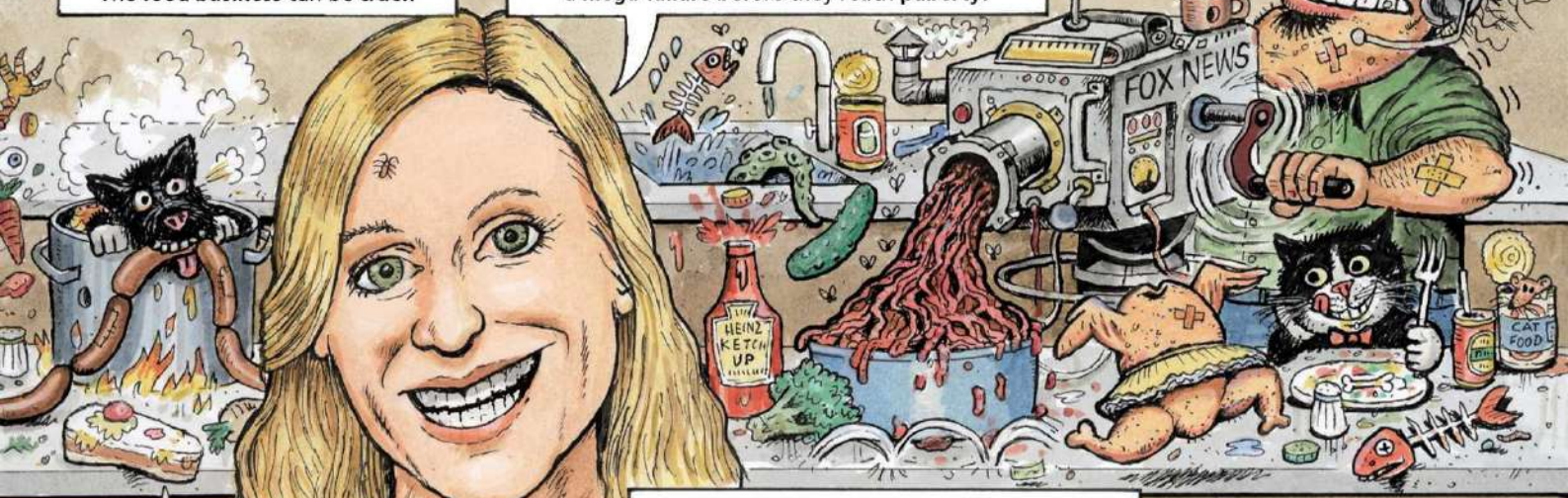
hef JUNIOR



I guess I should introduce myself. I'm Graham Idiot. I've owned several **HIGHLY ACCLAIMED** restaurants, have written many books on gourmet cooking and I hold a coveted AAA Five Diamond Award! Yet all that **anyone** knows me as is "the guy with the tattoos and funny glasses who lost all that weight!" The food business can be cruel!

I'm Crustina Tushi, a brand new judge here on *MessyChef Junior*. I'm a pastry chef who has been making quite a name for myself in the culinary world. Fortunately, not enough of a name to threaten Chef Ramrod, which is why I was picked to be the new judge on the show. Being on this show is a true learning experience for these kids. The winner will learn about looming fame and fortune, and the losers learn what's it like to be a mega-failure before they reach puberty!

WRITER **DICK DEBARTOLO**
ARTIST **TOM BUNK**



I'm Patty! I'm 12 years old and I don't cook by the book. In fact, I urge everyone to throw out every cookbook they own and improvise. Throw ingredients in a bowl and see what happens! Then, when people realize they really need a cookbook, I'll sell them the one I'm writing! I call it my recipe for financial success!

I'm Mehitabel and I'm 13. I'd rather cook than do anything else! I'd rather cook than watch TV, play video games or even text! I'd rather cook than go to school! Or study! So I cook at an expert level, but I read and write at a kindergarten level!

I'm Larry. I got on the show because of the lunches I bring to school. One day it was bruschetta caprese, lasagna fritti, calamari with artichoke hearts and every kid's favorite dessert, tiramisu. My teacher liked them so much I had to make two lunches a day — one for me and one for her; then three lunches a day, for me, her and the principal. Then it was three lunches and a full buffet for the Teacher's Lounge. So, in addition to a backpack, I have to take two rolling suitcases full of food with me to school every day! Did I mention I'm three grades behind in my homework?

I'm Logan and I would like everyone to win, but that's impossible. So I brought a few ingredients that will cause vomiting and upset stomachs among my kid competitors without destroying the subtle flavors of whatever dish I've poisoned! I think that in itself demonstrates real chef qualities. I'm hoping one day to get an endorsement deal with Black Flag!

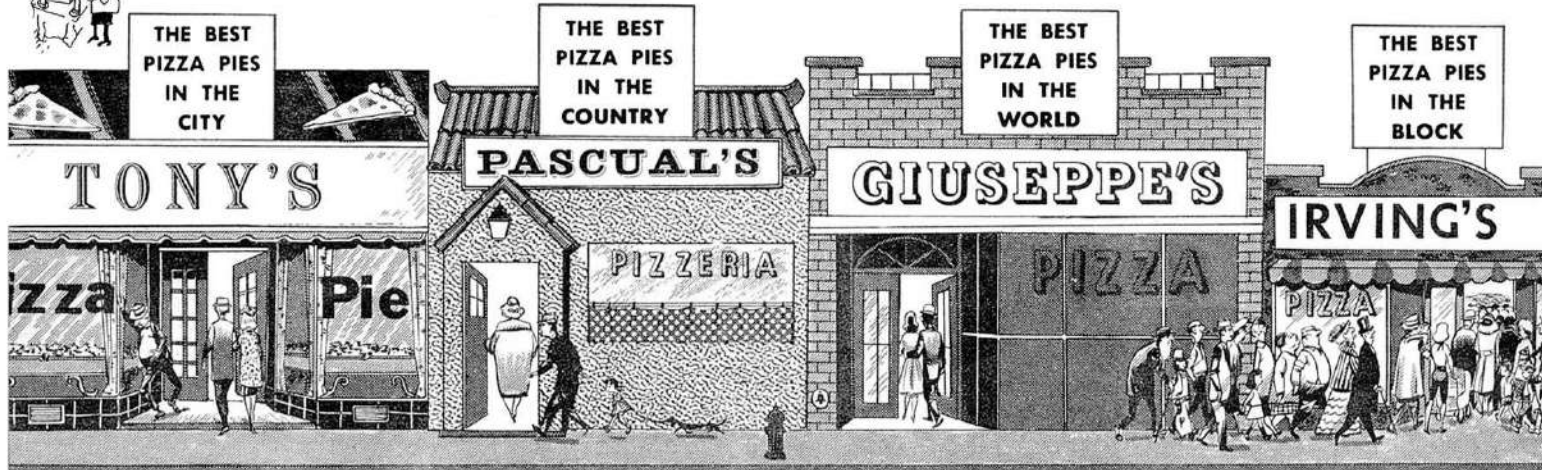




PASS ANOTHER NAPKIN DEPT.

Let's face it! The Italians have built a better mouth trap. And now, the world is beating a path to the Pizzeria door. Here, then, is an article about the pie that's rapidly replacing "apple" as our National Pastry...

PIZZA PIE



WRITER & ARTIST DAVE BERG

INGREDIENTS NEEDED FOR A PIZZA PIE



TOO MANY BROADS SPOIL THE COOK.

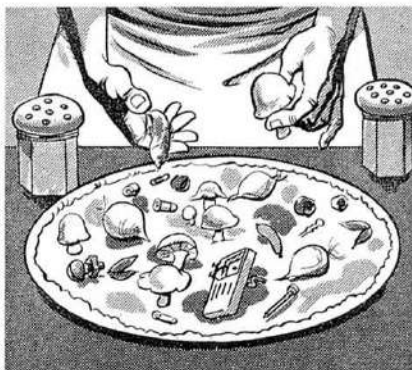
First, dough is needed.



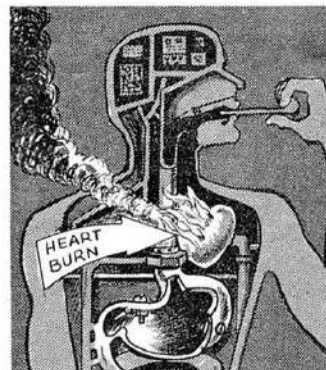
Next, chef is needed... to knead the dough.



Then, Mozzarella cheese and Tomato sauce are needed... to spread on the kneaded dough.



Then, anchovies, mushrooms, peppers, sausages or onions are needed to kill the taste of the previous ingredients.



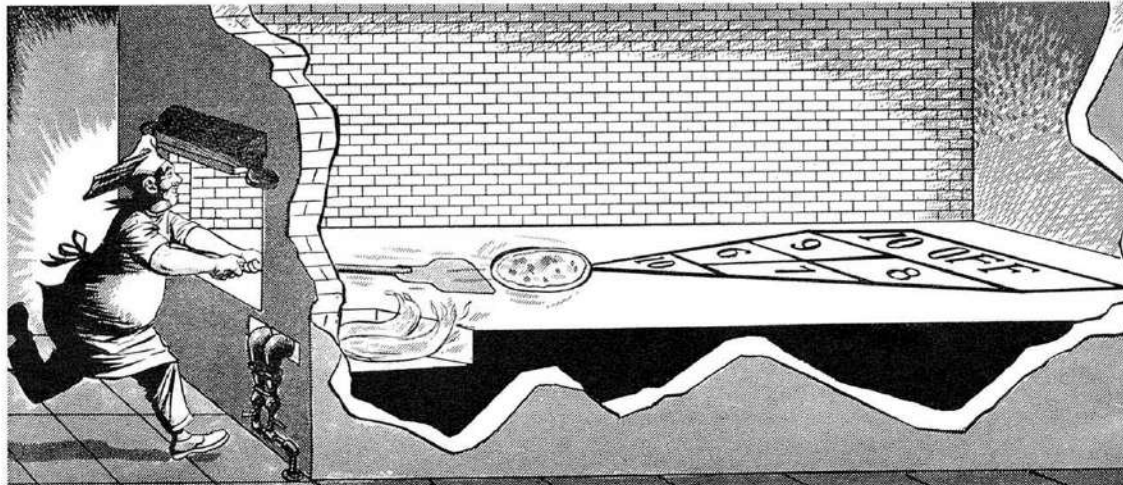
Finally, a cast-iron stomach is needed to help digest the mess.

MAKING A PIZZA PIE

The chef then places the pie in the oven.



Next, he manipulates pizza with a big wooden paddle. You think he's baking your pie, when actually he's playing shuffleboard.



EATING A PIZZA PIE

Grasp hard crust of pizza with thumb and first two fingers of one hand...



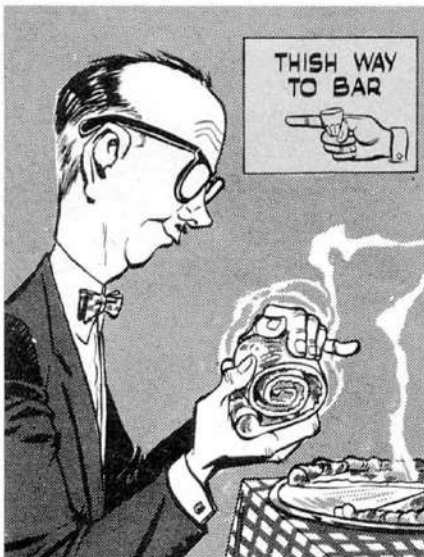
Lift section from rest of pie. With this method, section will flop over...



...getting icky sticky gook all over your new \$49.50 charcoal-gray suit.



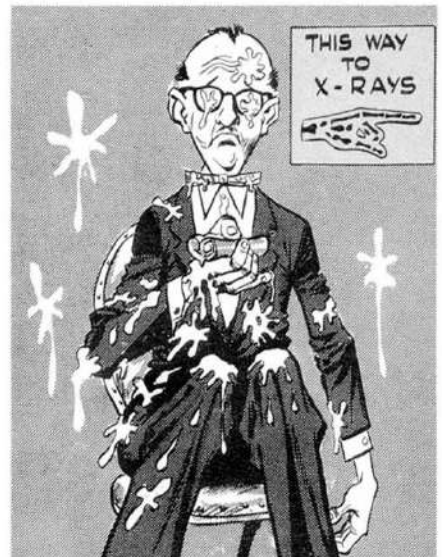
Neatly roll up pizza pie section from point to hard crust as shown above...



With this method, the ingredients are sure to ooze out from both sides...



...getting icky sticky gook all over your new \$49.50 charcoal-gray suit.



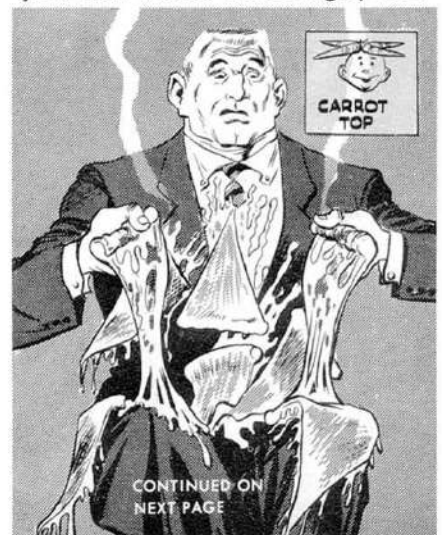
If you are a he-man type pizza eater, grasp whole pie firmly in both hands.



With this method, whole pie will fall apart, as it has been pre-sectioned...



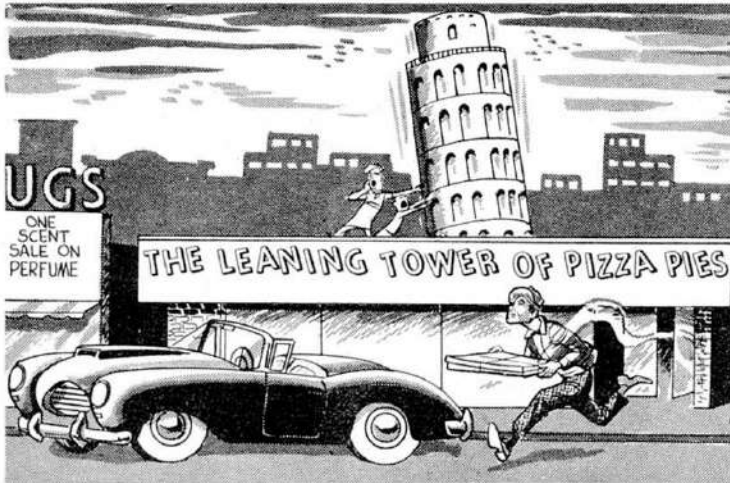
...getting icky sticky gook all over your new \$49.50 charcoal-gray suit.



CONTINUED ON NEXT PAGE

PIZZA PIE TAKE-OUT ORDERS

If your family wants to eat Pizza at home, you can always dash down to the nearest Pizzeria for a "take-out" order.



If you get caught in traffic jam on the way home, you can always set fire to the car seat to keep the Pizza pie hot.



If you get caught speeding on the way home, you can always offer piece of Pizza as bribe, known as "Cheezit, the Cop!"



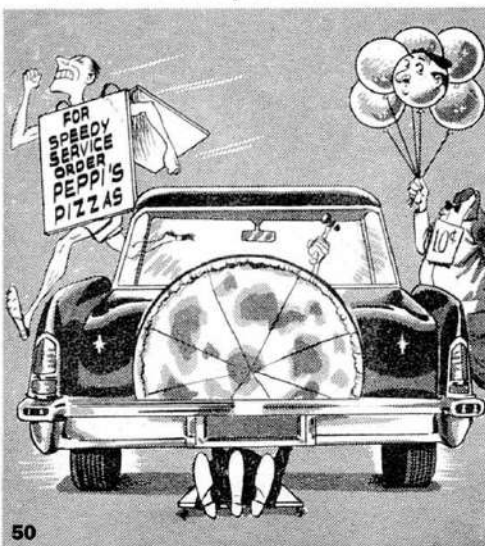
If you finally get the Pizza home, and it's ice cold... you can always take the family out to a nice Chinese Restaurant.



NEW USES FOR PIZZA PIES

Like all fads, Pizza Pie popularity may fade. When this happens, MAD is ready to save the Pizza Pie makers with these suggested...

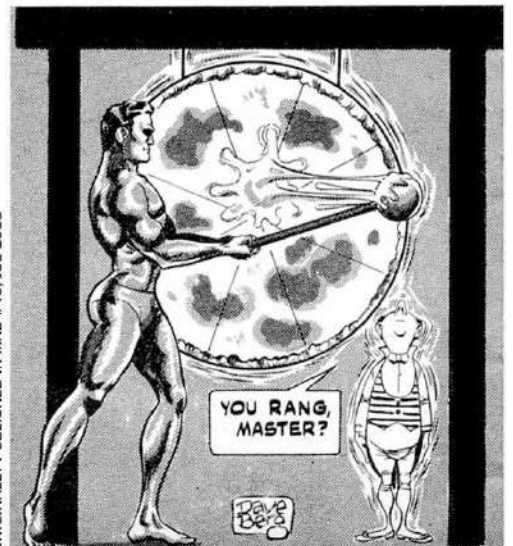
Continental-style back for cars



Life nets for firemen



Introduce J. Arthur Rank movies



ORIGINALLY PUBLISHED IN MAD #40, JUL 1958

JOHN FALTERED



ORIGINALLY PUBLISHED IN MAD #58, OCT 1960

WRITER AL JAFFEE ARTIST JOE ORLANDO

INDULGE YOURSELF...

For a quick delightful "pick-me-up"
—soak in a bathtub-size coffee cup!

NEW COFFEE-FLAVORED SINKA BATH SALTS

A MAD AD PARODY



Still
99 44/100%
Pure

A MAD LOOK AT...

ADAM AND EVE



SIR ISSAC NEWTON



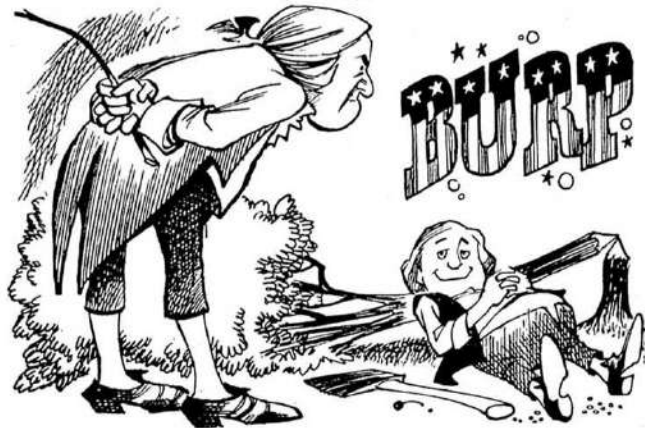
LUCREZIA BORGIA

WRITER PETER PAUL PORGES



THROUGH HISTORY

GEORGE WASHINGTON



ARTIST BOB CLARKE

HENRY VIII



NAPOLEON



ALEXANDER GRAHAM BELL



ANCIENT POMPEII



CHEF Widget

AS SEEN ON
TV

Buy one at
\$12.95 and get
the second one

FOR ONLY \$14.95!

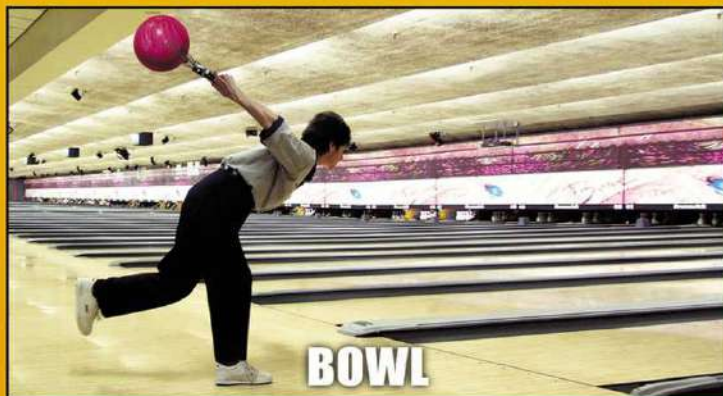
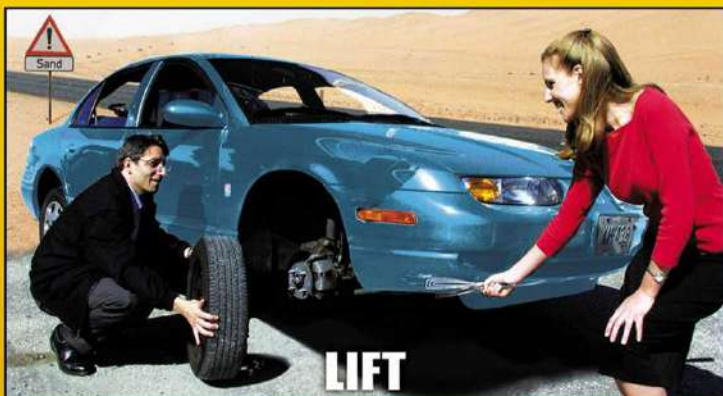
Or, if you prefer, buy **ONLY** the second one for \$14.95!

Chef Widget™ is the amazing 25-in-1 utensil that eliminates the clutter in your kitchen and relocates it to your basement or attic! No longer will your life be filled with the hand mixers, barbecue tools, space-age oven mitts and non-stick spatulas we were hawking in ads like this one last month!

Use **Chef Widget™** to lift eggs, retrieve gravy lumps, and manipulate malformed pieces of meat! It's like having an extra set of hands (or a first set if you lost yours while using our **Garden Widget™** 25-in-1 Lawn Mover/Edger/Chain saw/Weed Wacker!)

So versatile, a doctor can use **Chef Widget™** to deliver a baby! And it works on both boy AND girl babies!

To order, call: 1-000-Take-A-Wiz





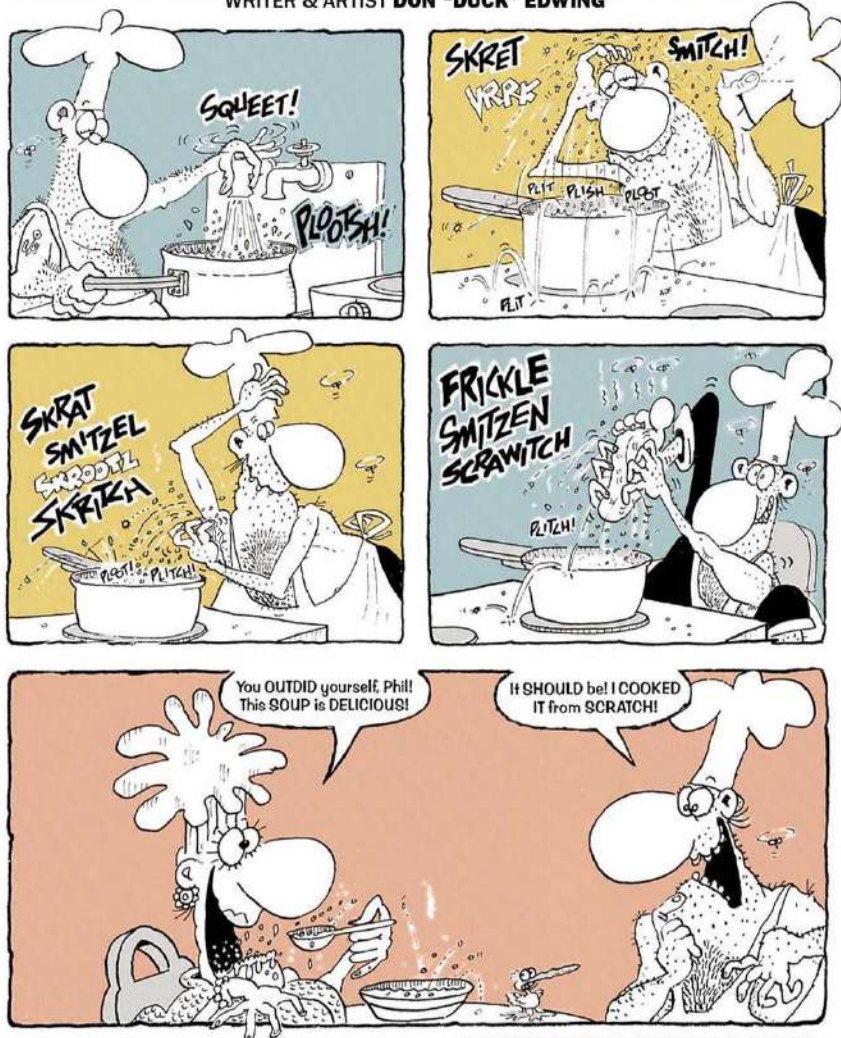
DUCK SOUP DEPT.



CHIP OFF THE OL' CHEESE BLOCK DEPT.

THE CRETINOUS COOK'S CONCOCTION

WRITER & ARTIST DON "DUCK" EDWING



ORIGINALLY PUBLISHED IN MAD #316, JAN 1993



CHIP OFF THE OL' CHEESE BLOCK DEPT.

The editors would like to wish this little piggy, **Robin James Eversoll**, a very happy first birthday! Born in MADison, WI. on November 22, 2021, this glorious glutton also happens to be MAD founder Bill Gaines' third great grandson! To quote Bill's daughter and Robin's grandmother, Wendy Gaines Bucci, "He eats with gusto like his great grandfather!"



Here's the hosed off, fluffed, and powdered dry version of the goofy little guy. We think his great grand dad would've howled with laughter at his eating antics. Hopefully he ate his birthday cake in the same manner. Best wishes **Robin!**

STATEMENT OF OWNERSHIP, MANAGEMENT, AND CIRCULATION

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Anne DePies, General Manager, MAD, November 4, 2022

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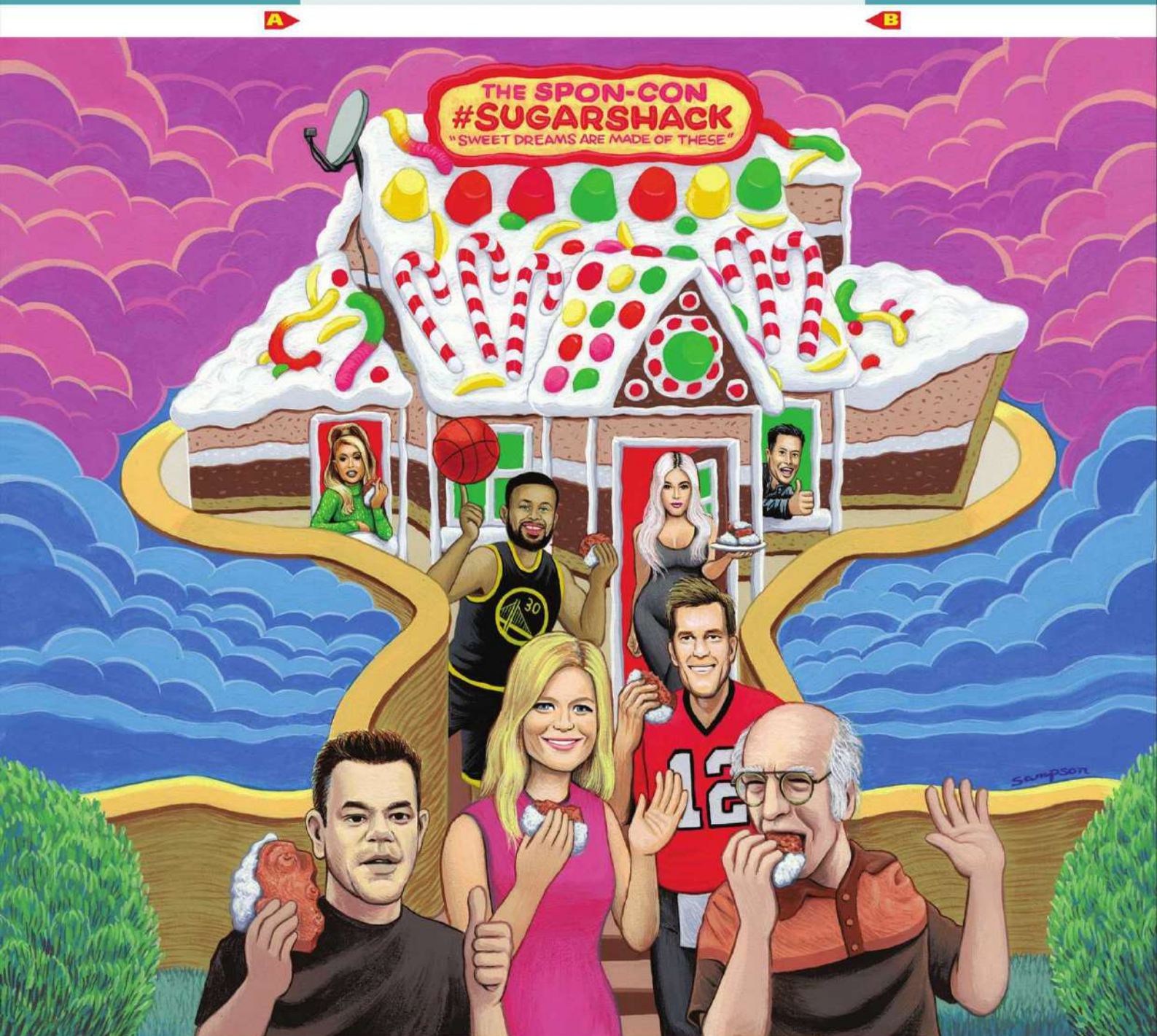
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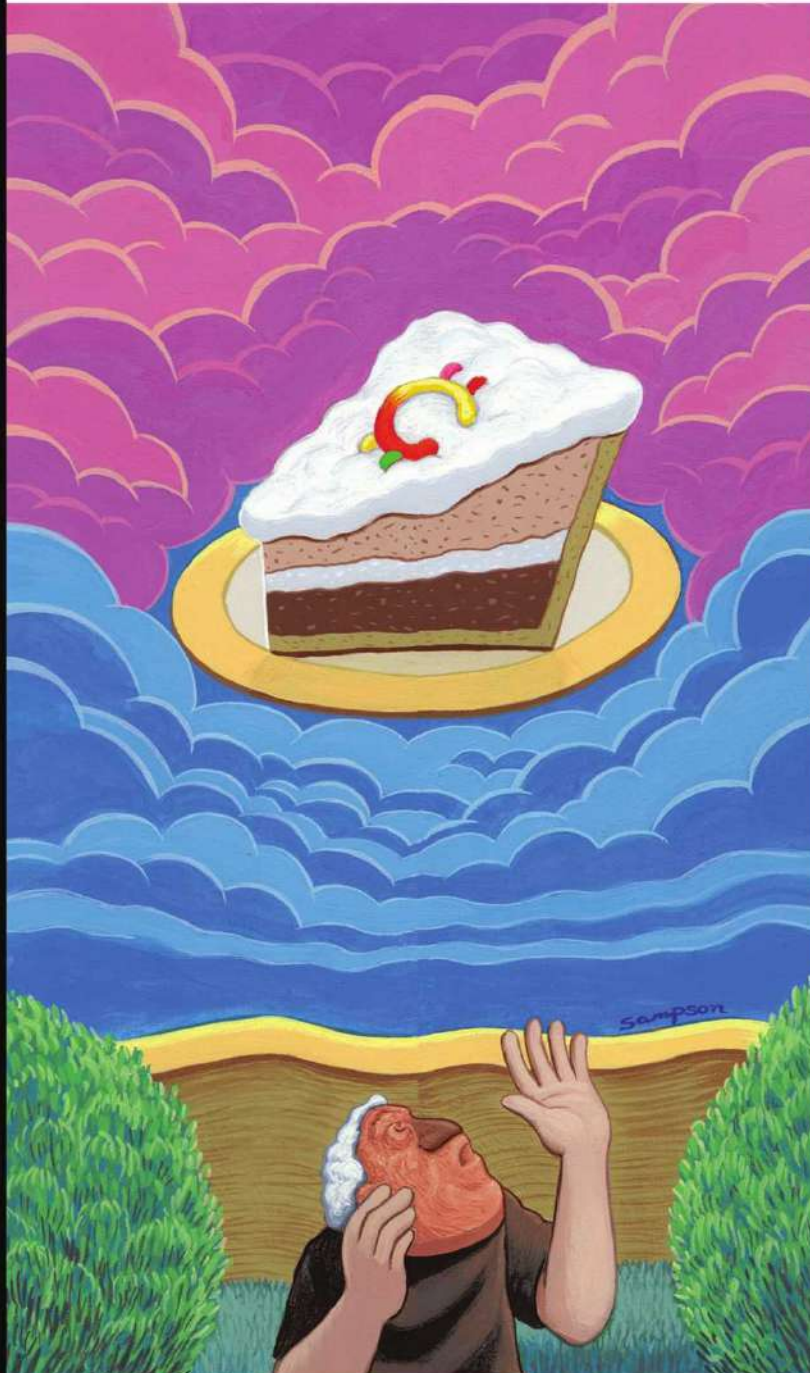
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